Once upon a Christmas

with the

Festival of Northern Lights

Owen Sound, Ontario, Canada

Cook Book

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History

Marie Walpole, a former main street merchant, now living in Fort Erie, was a visionary. She dreamed of a light display along the Sydenham River that would draw residents and tourists to the downtown core. Those magical dreams have become a legacy for the City. The goal now is to make the Festival of Northern Lights the major winter tourist attraction north of Toronto.

When Mrs. Walpole first approached the Downtown Improvement Area her idea wasn't the bright light in the minds of other DIA members.

Two years later, Mrs. Walpole was given the mandate to strike a committee and the Festival of Northern Lights has never looked back.

In 1997 the Festival of Northern Lights broadened the concept of a light display to include music, clowns, bands, a jingle bell walk and balloons, all in the true festival spirit. Each year the festival grows as does the number of visitors to the Owen Sound community.

As long as we have dreamers, as long as we have visionaries, as long as we have the strong sense of community support that symbolizes Owen Sound, the Festival of Northern Lights, and the spirit it represents, will live on in the hearts and lives of all of us.

Company's Coming

Appetizers & Beverages

HOT CRAN-APPLE CIDER

2	qts apple cider	1 1/2	tsp whole cloves
1 1/2	qts cranberry juice cocktail	4	cinnamon sticks
1/4	cup packed brown sugar (if desired)		
1	lemon (thinly sliced)		

Heat all ingredients to boil in large kettle; reduce heat. Simmer uncovered for about 15 minutes. Remove cloves, cinnamon and lemon slices. These may be put in a cheese cloth bag. Float thin fresh lemon slices in each cup you serve.

Bernice Bunt, Port Elgin, Ontario

HOLIDAY PUNCH

2	cups cranberry juice cocktail
4	cups white lemonade
1	cup orange juice
	maraschino cherries, lemon slices
18	ozs ginger ale

Mix above ingredients together (except ginger ale) in large bowl. Chill and add chilled ginger ale before serving. Add ice cubes. Makes 18 punch cups.

Irene Weiss, Southampton, Ontario

CHRISTMAS EGGNOG

12	eggs, separated	1	lb icing sugar
2	cups amber rum	4	cups white rum
2	qts half & half	1	cup peach brandy

Beat the egg yolks until light in colour. Beat in the icing sugar. Add amber rum and let stand one hour. Add the white rum, half & half and peach brandy, beating constantly. Refrigerate for 3 hours. Beat the egg whites until stiff and then fold into the rum mixture.

Marion Koepke, Owen Sound, Ontario

FRUIT PUNCH

1	large can frozen orange juice
1	large can frozen lemonade
2	cups pineapple juice
1/4	cup maraschino cherry juice
1/4	tsp red food coloring (optional)
2	large bottles ginger ale

Add chilled ginger ale just before serving. Garnish with cherries and orange rings.

Elaine Morrow, Owen Sound, Ontario

TREE TRIMMING PUNCH

2	bunches seedless grapes (preferably green and deep red - optional)
40	oz jar cranberry juice
355	ml frozen concentrate fruit punch (thawed)
355	ml frozen concentrate orange juice (thawed)
375	ml bottle of rum or 1 1/2 cups ginger ale (optional)

Wash and dry grapes. They can be left in bunches. Freeze on a baking sheet. Pour cranberry juice, punch and orange juice into a large punch bowl. Stir in 6 juice cans of water. Stir in rum or ginger ale. Taste and add more rum or ginger ale if you wish. Refrigerate until chilled. Serve in a punch bow. Pluck frozen grapes from stems and float in punch. Use grapes as edible ice cubes. Preparation time: 15 minutes. Freezing time: 30 minutes. Makes 18 cups.

Helen Anne Holmes, Kimberley, Ontario

LOVE'S A STIRRING

Sift together 3 cups of consideration with 2/3 cup sweetness. Add 1/2 cup kindness. Blend with equal amounts of the spice of life. Mix in generous amounts of love and bake until savory, approximately a lifetime. "This recipe will keep indefinitely."

Kay Rydall, Owen Sound, Ontario

MEXICAN PLATTER

1	150 gram pkg McCain Gold'n Criss Cross Trax Potatoes
1 1/2	cups shredded cheddar or Monterey jack cheese
1	cup salsa
2/3	cup sliced pickled jalapeno peppers
150	ml sour cream

Spread potatoes in single layer in two 15 x 10 metal baking pans. Bake at 450 for 10 minutes. Turn potatoes over, continue baking an additional 5 minutes or until crisp. Place potatoes on large platter. Sprinkle with cheese. Spoon salsa over cheese. Top with peppers. Serve immediately with sour cream. Makes 6 servings. Preparation time 5 minutes. Baking time 15 minutes.

Kerry-Ann Weaver, Owen Sound, , Ontario

VEGETABLE DIP

1 1/3	cups Hellmans mayonnaise
2	tbsp honey
1	tsp curry powder
1	tbsp ketchup
1	tbsp grated onion
1	tsp lemon juice

Mix all ingredients together blending well and store in refrigerator. Delicious dip for veggies, chips and chicken.

Betty Adair, Owen Sound, Ontario

CHEESE BALL

8	ozs cream cheese	1/4	cup sour cream
3	cups grated old cheddar cheese	1	tsp grated onion

few drops of tabasco sauce and sprinkle of lemon juice

Mix all ingredients together. Form into a ball. Cover and refrigerate. Best if made 24 hours ahead of time.

Kay Rydall, Owen Sound, Ontario

CREAM CHEESE SALSA APPETIZER

1/2 head shredded iceberg lettuce on serving plate
Cream together:
1 8 oz. pkg cream cheese
1/4 cup mayonnaise
1/2 cup sour cream

Spread mixture over lettuce. Cover with mild Salsa Sauce. Top with chopped red and green peppers, chopped tomatoes. Cover with a layer of grated cheddar cheese. Serve with biscuits.

Edna Genoe, Owen Sound, Ontario

CRAB DIP

1 tbsp lemon juice
1/2 tsp Worcestershire sauce
16 oz cream cheese
2 tbsp mayonnaise
1 can crab meat (drained)
2 tbsp crab juice

Mix together. Bake in flat pan or quiche dish at 350 for 15 minutes (broil to brown).

Joan Walter, Owen Sound, Ontario

BACON WRAPPED WATER CHESTNUTS

Marinate 1 hour and drain:
1 can whole water chestnuts
1 cup Soya sauce

Sprinkle:
2 tbsp white sugar

Stir and cover all chestnuts. Wrap each chestnut in 1/2 strip of bacon. Secure with party toothpick. Place on microwave tray. Cover with paper towel. Microwave on high approximately 8 minutes or until bacon is cooked. Serve hot.

Cathie Kissick, Ottawa, Ontario

HONEY GARLIC CHICKEN WINGS

1/2	cup liquid honey
1/2	cup water
2	cloves garlic (minced)
3	lbs wings
1/4	cup butter
1/4	cup lemon juice
3	tbsp ketchup
1	tsp salt
1	tsp ground ginger

Heat honey, lemon juice ketchup, garlic, salt and ginger to just boiling point. Pour into large shallow pan 13 x 9. Add wings and marinate several hours. Bake for 2 1/2 to 3 hours at 400 turning often for 1 1/2 hours or until brown.

Gail Perkins, Hepworth, Ontario

RAW VEGETABLE PIZZA

2	pkg refrigerated crescent rolls
16	oz cream cheese
1	cup mayonnaise
1	pkg ranch dressing mix
1	red onion
1	red sweet pepper
	cauliflower, broccoli and grated carrots

Lay crescent roll dough flat on cookie sheet sealing the edges to make a large crust. Bake as on package directions. Mix cream cheese, mayonnaise and dressing mix. Chill 2 to 3 hours. Spread cream cheese mixture on cooled dough. Sprinkle on chopped vegetables. Cut into serving sizes suitable for finger food. Keeps well in refrigerator for several days.

Helen Ann Holmes, Kimberley, Ontario

CHRISTMAS VEGGIE DIP

1 can tomato soup (heat)
Stir in:
1 lemon Jell-O

Mix together and add to soup mixture:
1 cup miracle whip
8 oz cream cheese

Add:
1 well chopped green pepper
1 well chopped medium onion

Put in refrigerator at least 4 hours before serving.

Norma Strong, Owen Sound, Ontario

CHEESE SHORTIES

1 cup pastry flour
1/2 tsp paprika
1/4 tsp dry mustard
pinch of cayenne
1/2 cup margarine (creamed)
1/2 lb shredded old cheddar cheese

Gradually blend together cheese and butter. Add flour and other ingredients. Put a little flour on wax paper and roll by hand 5" x 1" logs. Makes 3 rolls. Chill. Slice thinly 1/8 to 1/4 inch thick. Bake at 400 for 8 - 10 minutes.

Gail Perkins, Hepworth, Ontario

"Wm. Coutts, born in Grey County in 1882 in Feversham, founded the Hallmark Greeting Card Company."

EASY MEAT BALLS

Mix together:

1 1/2	pounds hamburg
1	egg
1/2	cup bread crumbs
1	small chopped onion
	salt and pepper

Form into small balls and brown in frying pan. Put into casserole dish and cover with equal amounts of grape jelly and chili sauce blended together. Cover, heat in oven at 350 for 30 minutes.

Laura Schultz, Desboro, Ontario

TACO DIP

Beat until smooth:

1	250 gram cream cheese
1/2	cup sour cream
1/4	cup salad dressing

Spread evenly on bottom of dish. (10 inch circular dish works well) Cover with a layer of salsa sauce. Then add layers of chopped green onion, green pepper, diced tomatoes, grated cheese (your choice). Chill for approximately one hour. Use your favorite dipping chips (tostitos, tortilla chips made from white corn). Scoop from edges for a nutritious snack.

Laura Schultz, Desboro, Ontario

"A Mexican boy had no gift for the Christ Child on Christmas Eve. He knelt outside the church and prayed. When he arose, a beautiful red flower was growing where he had knelt. He quickly took it inside the church and laid it on the alter. To this day the poinsettia is known in Mexico as the flower of the Holy Night."

CHEESE BALL

Blend together:

1	250 gram cream cheese
1/2	cup softened butter
1	cup grated cheddar cheese
1	small onion (grated 1 tsp)
	few drops Worcestershire sauce

Form into ball and roll in chopped walnuts on waxed paper. Press into desired shape and cool in refrigerator. Serve with your favorite crackers.

Laura Schultz, Desboro, Ontario

SANTA'S CHICKEN WINGS

Marinate 2 lbs of wings overnight in:

1/2	cup Soya sauce
1/2	cup vinegar
1	tsp ginger
1 1/2	tsp garlic powder

Barbecue Method:
Wrap in aluminum foil and cook on barbecue for about 30 minutes (medium heat). Turn over every 4 to 5 minutes. Take out of foil and put on barbecue and baste with leftover sauce until done.

Oven Method:
Bake at 350 for 1 hour turning every 15 minutes. For the last 10 minutes, drain off the liquid and cook until wings are crisp looking.

Elf Glen Henry, Owen Sound, Ontario

"It is said that a robin pulled a thorn from Christ's crown to relieve some of his pain at the time of the crucifixion. In doing so a drop of blood fell on the robin's chest. That explains the robin's red breast."

NUTS AND BOLTS

1	lb melted butter
1	box Shreddies
1	box Cheerios
1	box Riceroos
1	box Corneroos
1	box pretzel sticks
1	pkg peanuts (large - no skins)
	garlic salt and celery salt to your personal taste.

Mix well in large roasting pan. Pour melted butter mixture over and mix through. Bake at 300 for about 45 minutes. Stir often. Jar when cool and store in freezer.

Joan Walter, Owen Sound, Ontario

JAPANESE CHICKEN WINGS

3	lbs chicken wings
1	beaten egg
1	cup flour
1	cup butter

Sauce:

3	tbsp Soya sauce
3	tbsp water
1	cup white sugar
1/2	cup vinegar
1	tsp Accent
1/2	tsp salt

Cut wings in half. Dip in slightly beaten egg and then in flour. Fry in butter until deep brown and crisp. Put in shallow roasting pan. Pour sauce over wings. Bake at 350 for 1/2 hour. Spoon sauce over wings during cooking.

Joan Cassils, London, Ontario

CHEATERS CRAB CANAPÉS

1	4.25 oz can crab meat
3/4	cup grated gruyere cheese
1	green onion (chopped)
1/3	cup mayonnaise
	pinch garlic powder
	pinch curry powder
1/3	cup chopped canned water chestnuts
1	pkg Pillsbury dinner roll dough

Drain crab meat well. Combine remaining ingredients except rolls in bowl. Split each unbaked dinner roll in half by gently pulling apart horizontally. (this is easier if dough is kept in refrigerator until just before preparation) Place on lightly greased cookie sheet. Top each biscuit with crab meat mixture. Bake at 375 for 18-20 minutes or until golden brown. Makes 20.

Helen Anne Holmes, Kimberley, Ontario

CHEESE BALL

1	carton Imperial cheddar cheese
8	oz. cream cheese
2	tbsp soft butter
2	tbsp Roka dressing
	sprinkle of tabasco
1 to 2	tsp grated onion

Mix ingredients together thoroughly. roll in nuts and parsley.

Janette Gray, Owen Sound, Ontario

"Another legend says that there was a small fire in the Bethlehem manger when Christ was born. To carry the heat to the baby, the robin fanned the flames, thus burning his front. That is the Christmas story of the robin's red breast."

MINI WREATH SANDWICHES

Spread:

5	oz jar sharp cheddar cheese food spread
3	oz pkg cream cheese (softened)
1	tbsp chopped onion
1/8	tsp garlic powder

In food processor, bowl with metal blade or blender container, blend all spread ingredients until smooth.

10	slices white or whole wheat bread
1	cup chopped fresh parsley, dill or watercress
	sliced pimento

Using 2 inch round cookie or donut cutter, cut rounds from bread slices. Spread rounds with spread. Press parsley around edges to form wreath. Garnish with pimento. Refrigerate until serving time. Makes 30 appetizers.

Shannon Lee Kelly, London, Ontario

GOURMET NUTS'N'BOLTS

1	pkg Ranch Salad Dressing (dry)	1	tsp cumin
3	tsp dill weed	1	tsp garlic powder
		1	cup vegetable oil

Mix above and pour over:

1	pkg oyster crackers or mini Ritz
1	pkg sesame sticks
1	pkg cheese quackers or fish
1	pkg Crispix, Chex or Shreddies
	(peanuts if desired)

Heat oven to 400. Place mix on cookie sheets. Immediately turn off oven and leave mixture in oven overnight.

Marion Koepke, Owen Sound, Ontario

Mrs. Claus' Kitchen

Breads, Biscuits & Muffins

GOOD TEA BISCUITS FOR CHRISTMAS MORNING

2	cups all purpose flour
4	tsp of baking powder
1/2	tsp of soda
1	tbsp white sugar; a little salt
1/2	cup shortening
3/4	cup milk

Mix sugar, flour, salt; add shortening; mix until crumbly. Beat egg, save a little for top. Add egg to the milk and mix well. Roll out 1 inch thick and cut with cutter. Brush egg on top. Poke each biscuit with fork and bake 10 minutes at 425.

Mrs. Glen Crawford, Berkeley, Ontario

TEA BISCUITS

4	cups all purpose flour
1/2	lb. shortening
1/2	cup white sugar
2	eggs
1/2	tsp salt
3	tbsp baking powder
3/4	cup milk
2	tsp vanilla

Mix flour, salt, baking powder and sugar; add shortening; mix with pastry blender until like cornmeal. Add milk and eggs, beaten slightly. Pat out on floured board and cut into biscuits. Bake at 400 for 15 minutes. Yield 20 to 24 biscuits.

Florence Kreutzkamp, Hanover, Ontario

"Legend says St. Nicholas gave gifts of gold to poor spinsters for their dowries. He tossed the gold down a chimney on Christmas eve and, on one occasion, it landed in a stocking hung by the fire place to dry. A tangerine, or orange, in the toe of a stocking today has come to symbolize gifts of gold."

PUMPKIN RAISIN LOAF

1 1/2	cups flour
1	tsp baking powder
1	tsp baking soda
1/2	tsp salt
2	tsp cinnamon
1	cup white sugar
2	eggs (unbeaten)
3/4	cup canned pumpkin
3/4	cup Crisco oil
3/4	cup raisins

Mix in order given. Bake for 1 1/4 hours in 350 oven.

Patricia A. Currie, Owen Sound, Ontario

SWEET SCONES

4	cups flour
1	tsp baking soda
2	tsp baking powder
	pinch salt
3/4	cup white sugar
1	cup margarine
1 1/2	cups sour cream

Place the first five ingredients in a large mixing bowl. Mix in the margarine. Add the sour cream and mix by hand. Place on a floured sheet and pat to 1/2 inch thickness. Cut out biscuits. Place on cookie sheet. Bake at 400 - 425 for 12 - 15 minutes.

Elaine Morrow, Owen Sound, Ontario

"Christmas is yesterday, today and tomorrow. It is a spirit that transcends time; a spirit that lives forever in our hearts."

JESSIE'S APPLE PIE MUFFINS

Mix until crumbly:

1/2	cup brown sugar
6	tbsp flour
1/4	cup unsalted butter
1	tsp cinnamon

Batter:

1/2	cup brown sugar
2/3	cup vegetable oil
1	egg
1	tsp vanilla
2 1/2	cups flour
1	tsp vanilla
1	tsp baking soda
1/2	tsp salt
1	cup buttermilk
2	cups chopped apple

Beat egg and mix remaining ingredients. Pour into greased (or lined) muffin tins. Makes 12 large muffins. Sprinkle crumbs on top and bake in 325 oven for 30 minutes.

Betty Adair, Owen Sound, Ontario

MOM'S BOSTON BUNS

1	egg		pinch of salt
1	cup white sugar	1	tsp baking soda
1/2	cup shortening	1	tsp baking powder
1/2	cup butter	4	cups flour
1/2	cup milk, add water to make 1 cup		

Beat eggs and blend in all ingredients. Roll out on floured surface to 1/4 inch thick. Mix 1 egg, 1 cup brown sugar and 1/2 cup flour and spread over rolled pastry. Roll up and cut in slices. Bake 20 minutes at 375.

Betty Adair, Owen Sound, Ontario

CARROT PINEAPPLE MUFFINS

Mix together

1 1/2	cups all purpose flour
1	tsp baking powder
1	tsp baking soda
1	cup white sugar
1	tsp salt
3/4	tsp cinnamon

Make a well in the center and add the following mixture that has been beaten together:

2	beaten eggs
1	cup finely grated carrot
1	tsp vanilla
2/3	cup cooking oil
1/2	cup crushed pineapple with juice

Blend well together on low speed of mixer. Fill muffin tins. Makes 1 dozen large muffins. Bake at 350 for 25-30 minutes.

Laura Schultz, Desboro, Ontario

"A smile is a funny thing,
It wrinkles up your face,

And when it's gone, you never find
It's secret hiding place,

But far more wonderful it is
To see what a smile can do,

You smile at one, he smiles at you
And so one smile makes two."

**** FESTIVAL WINNING RECIPE ****

SOFT DINNER ROLLS

Mix together:

1	tbsp dry yeast
1	tsp white sugar
1/2	cup lukewarm water

Set aside, stir, wait until yeast rises.

Scald:

3/4	cup milk

Then Add:

1/2	cup butter or margarine
1/3	cup white sugar
1 1/4	tsp salt
1/8	tsp mace

Cool then add:

3	eggs (well beaten)
	yeast mixture
4 1/2	cups all purpose flour.

Mix together and then knead for about four minutes. Put into lightly greased bowl and let rise for approximately 2 hours. Punch down. Form into rolls and put into muffin trays. Makes 24. Let rise until doubled in size. Brush lightly with melted butter. Bake at 400 for 15 minutes.

Laura Schultz, Desboro, Ontario

"Christmas seals originated in Copenhagen, Denmark in 1904. It was the idea of a postal clerk named Holboell, who dreamed them up as a benefit for a children's hospital."

YULETIDE BRAIDED EGG BREAD

250	ml hot water	15	ml active dry yeast (1 pkg)
50	ml vegetable oil	3	eggs (beaten)
30	ml sugar	1000-1250	ml all purpose flour
5	ml salt	1	egg
5	ml sugar	15	ml water
125	ml warm water	15	ml poppy seeds
			shortening

Combine 250 ml hot water and oil. Stir in 30 ml sugar and salt. Cool to lukewarm. Dissolve 5 ml sugar in 125 ml warm water in a large bowl. Sprinkle yeast over top. Let stand 10 minutes. Stir briskly with a fork. Add oil and water mixture and 3 beaten eggs into yeast mixture. Stir well. Add 500 ml flour using a wooden spoon. Beat until smooth. Gradually add enough of the remaining flour to make a stiff dough. Sprinkle kneading surface with a little flour. Turn dough out onto floured area. Put mixing bowl to soak in cold water.

Knead dough until smooth and elastic about 10 minutes. Wash, dry and grease warm bowl. Rotate dough several times to grease all over. Dover with greased wax paper and tea towel. Let rise in a warm place until double, about 1 hour. Punch down risen dough and turn out onto lightly floured kneading surface. Divide dough into 2 equal pieces, using a serrated knife. Divide each piece into 3 equal portions. Cover with tea towel and let rise 10 to 15 minutes.

Roll each piece into a rope about 40 cm long. Grease baking sheet with shortening. Place 3 ropes about 2.5 cm apart on baking sheet. Braid ropes staring at center and working towards ends. Tuck ends under to seal. Repeat for second loaf. Cover with greased waxed paper and tea towel. Place in warm place to rise. Let rise until doubled, about 1 hour. Beat egg and water with fork. Brush loaves with glaze using pastry brush. Sprinkle with poppy seeds. Preheat oven to 350. Bake for 30 to 35 minutes.

Marion Thompson, Holland Centre, Ontario

PEEKABOO'S CHIP MUFFINS

2	cups flour
1	cup white sugar
3/4	cup margarine
1	egg
1	cup sour milk
1	tsp baking soda
1	tsp vanilla
1/2-3/4	cup chocolate chips

Mix flour, sugar and margarine until crumbly. Save 1/2 cup. To remainder add egg, sour milk, soda and vanilla. Fold in 1/2 cup chocolate chips. Put into greased muffin cups and sprinkle with remaining crumbs. Bake at 350 for 20 minutes. Makes 12 muffins.

Marion Thompson, Holland Centre, Ontario

CHRISTMAS MORNING MUFFINS

2	cups flour	1	grated apple
1 1/4	cups sugar	1/2	cup nuts
2	tsp baking soda	1/2	cup coconut
2	tsp cinnamon	3	eggs
1/2	tsp salt	1	cup salad oil
2	cups grated carrot	2	tsp vanilla
1/2	cup raisins		

Put first 5 ingredients in large bowl. Stir in next 5 ingredients. Beat eggs, salad oil and vanilla separately. Stir into flour mixture until just combined. Spoon into well greased muffin cups. Bake at 350 for 20 minutes.

Marion Thompson, Holland Centre, Ontario

"Become the most positive and enthusiastic person you know."

MORNING GLORY MUFFINS

Mix:

2	cups flour
1 1/4	cup white sugar
2	tsp baking soda
2	tsp cinnamon
1/2	tsp salt

Stir in:

2	cups grated carrots
1/2	cup raisins
1/2	cup nuts
1/2	cup coconut
1	apple peeled and grated

In a bowl beat:

3	eggs
3/4	cup oil
2	tsp vanilla

Stir until moist. Bake at 350 for 20 - 25 minutes.

Joan Cassils, London, Ontario

CHRISTMAS MORNING COFFEE CAKE

3/4	cup sugar
2	cups sifted flour
2	tsp baking powder
1/2	tsp salt
1	tsp cinnamon
1/4	tsp nutmeg
1/3	cup shortening
1	cup milk
2	eggs

Topping:

2/3 cup	light brown sugar
2	tbsp butter
2	tbsp flour
1	cup chopped walnuts

Make topping first: Combine brown sugar and flour. Cut in butter to resemble corn meal. Add chopped nuts. Chill until ready to use. Combine and sift together first six dry ingredients. Add shortening and milk and beat 1 1/2 minutes or 225 strokes (if using electric mixer, use low speed) then medium speed after ingredients blended. Add eggs and beat. Pour 1/3 batter into greased loaf pan (don't grease sides). Sprinkle half the topping over batter. Cover with remaining batter and sprinkle with remaining topping. Bake at 350 for 35-40 minutes. Serve warm. Ann Kelly, Chair , FONL Committee

CRANBERRY COFFEE CAKE

Topping:

3/4	cup flour (white or whole wheat)
1/2	cup brown sugar
1/4	cup butter

Mix flour with sugar, cut in butter until crumbs are quite small and set aside.

Batter:

1/2	cup butter or margarine	2	cups flour
1	cup brown sugar	1 1/2	tsp baking powder
2	eggs	1	tsp baking soda
1	tsp vanilla	1/4	tsp salt
1	cup yogurt		

Cream butter with sugar until fluffy, beat in eggs and vanilla. Stir in yogurt. Mix dry ingredients, add gradually to first mixture. Spread batter in 9 x 9 pan. Top gently with 1 1/2 cups cranberry conserve. Sprinkle topping over all. Bake at 350 for 45-50 minutes.

Conserve Topping:

12	oz bag cranberries (3 1/2 cups)	1	cup raisins
1/2	cup orange juice	Juice and grated rind of	
2	cups brown sugar	1 orange and 1 lemon	
2	medium apples	1	cup fine chopped
	(peeled, cored, chopped)	walnuts or almonds	

Bring berries to a boil in orange juice. Add everything else except nuts and bring to a boil again. Lower heat and simmer 15 minutes. Stir in nuts. Ladle into jars and cool. Keeps well in refrigerator or store in freezer (leave room at top of jars for expansion). Use for topping of cheese cake, fill tarts or muffins, over ice cream or on coffee cake.

Gwen McCaffrey, Owen Sound, Ontario

Visions of Sugarplums

Cookies & Squares

FORGOTTEN COOKIES

Beat until stiff:
2 egg whites

Add gradually:
3/4 cup white sugar
1/2 cup chocolate chips
1/2 cup Rice Krispies

Preheat oven at 350. Drop cookies on ungreased cookie sheet. Place in over and turn oven off. Leave overnight.

Bernice Bunt, Port Elgin, Ontario

WALNUT CRESCENTS

Cream together:
1 cup margarine or butter
1/4 cup icing sugar

Add:
1 1/2 tsp water
2 tsp vanilla
2 cups flour
1 cup chopped walnuts

Mix well. Shape into crescents. Bake at 350 for 15 minutes. Roll in icing sugar when warm.

Bernice Bunt, Port Elgin, Ontario

TURTLES

Pat together:
2 cups flour
1 cup brown sugar
1/2 cup butter

Put above ingredients in 6 x 9 pan. Place 1 cup whole pecans over crust.

Bring to boil for 1 minute:
3/4 cups butter
1/2 cup brown sugar

Pour over base and bake 20 minutes at 350.

Bernice Bunt, Port Elgin, Ontario

RED CHERRY SQUARES

Preheat oven to 350. Grease and flour 13 x 9 pan.
Empty:
1 package of white cake mix into a large bowl
Add:
1 cup oatmeal
1/3 cup soft butter or margarine
Mix above ingredients until crumbly. Reserve 1 cup for topping.
To remaining crumbs add:
1 egg.
Mix and press into pan and pour:
1 can of cherry (or blueberry) pie filling over base.

Topping:
1 cup of crumbly ingredients
1/2 cup nuts
1/4 cup oatmeal
1/4 cup brown sugar
1 tbsp soft butter or margarine

Mix well. Sprinkle over filling. Bake at 350 for 35 to 40 minutes. Cool and cut into squares.

Mrs. Glen Crawford, Berkeley, Ontario

SHORTBREAD COOKIES

1 3/4 cups instant flour
1 cup sifted icing sugar
1 cup butter

Mix above ingredients together well or beat at medium speed for a few minutes. Roll into small balls place on ungreased cookie sheet. Press down with fork. Place 1/2 cherry in each cookie bake at 350 for 10 to 15 minutes.

Mrs. Glen Crawford, Berkeley, Ontario

DATE BARS

1/2 lb. dates (1 1/2 cups)
1/2 cups boiling water
1/2 tsp baking soda
1/2 tsp vanilla
1/2 cup melted butter or margarine
1 cup brown sugar
1 cup all purpose flour
1/4 tsp salt
1 cup rolled oats

Heat dates and boiling water until dates are soft. Stir in the soda and set aside to cool. Combine melted butter and brown sugar. Mix in flour, salt and oatmeal. Pat half of crumb mixture in a greased 8 x 8 pan. Stir vanilla in the date mixture. Spread date mixture on crumb base. Cover with remaining crumbs. Bake in 350 oven for 20 minutes.

Jean Curley, Tara, Ontario

GRANDMA'S CHOCOLATE GOODIES

1 cup brown sugar
1 cup white sugar
1 tbsp butter
2 tbsp cocoa
just enough milk to dissolve sugar

Boil above mixture for five minutes.
8 - 10 slices of texas toast bread (crusts removed) cut into squares (four per slice)

Roll bread squares in hot chocolate mixture then roll in nuts or coconut. Makes 3 - 4 dozen.

Irene Weiss, Southampton, Ontario

"Of all the pleasures life can bring, friendship is the sweetest thing."

GUM DROP COOKIES

Cream:		Add:	
1/2	cup shortening	1	cup flour
1/2	cup white sugar	1/3	tsp salt
1/2	cup brown sugar	1/2	tsp baking powder
1	egg (beaten)	1/2	tsp baking soda
1	tsp vanilla	1/2	cup gumdrops cut up

(the small cake gums aren't near as good)

Mix the cut gumdrops in the flour mixture to coat and then add:

1	cup rolled oats
1/2	cup coconut

Drop by tablespoons full and press down with fork. Bake on ungreased cookie sheets at 350 for approximately 10 minutes.

Patricia A. Currie, Owen Sound, Ontario

WHITE CHOCOLATE FUDGE

1	8 oz pkg cream cheese (softened)
4	cups icing sugar
1 1/2	tsp vanilla
12 oz	white chocolate
3/4	cup chopped pecans

Beat cream cheese, sugar and vanilla until smooth. In a double boiler, melt chocolate. Fold into cream cheese mixture with pecans. Spread into a greased 8" baking pan. Chill until ready to serve. Cut into squares. Makes approximately 48 squares.

Kerry-Ann Weaver, Owen Sound, Ontario

A HAPPY DAY:

"1 cup of friendly words; 2 heaping cups of understanding; 2 - 4 teaspoons of time and patience; a pinch of warm personality; a dash of humour. Now mix words correctly and season to taste. Add in the spice of life. There you have a happy day."

CREAMY PEANUT BUTTER CHOCOLATE BARS

Preheat oven to 350

Crust:

8	medium sized butter or chocolate chip cookies
1/4	cup salted butter (melted)

Chocolate Layers:

2 1/2	cups milk chocolate chips

Peanut Butter filling:

1 1/2	cup creamy peanut butter
1/2	cup salted butter (softened)
3	cups icing sugar
2	tsp vanilla

Crush cookies until finely ground. Add butter and mix completely. Press crumb mixture into bottom of 8 x 8 pan and bake 10 minutes. Cool to room temperature. Melt chocolate in double boiler. Pour 1/2 of the melted chocolate into pan and spread evenly over crust. Refrigerate. Keep remaining chocolate warm.

To prepare the peanut butter filling, mix butter and peanut butter together until smooth. Slowly beat in icing sugar and add vanilla. Beat until smooth. Spread peanut butter filling over the chilled chocolate layer. Finish by pouring remaining warm chocolate over filling and spreading smooth. Chill in refrigerator 1 hour or until firm. Cut into bars and serve. Makes 24 - 36 bars.

Kerry-Ann Weaver, Owen Sound, Ontario

"In 1644 under Oliver Cromwell's regime, the observance of Christmas was forbidden by an act of Parliament."

TURTLE BARS

Crust:		Caramel:	
2	cups flour	3/4	cup butter
1/2	cup butter	1/2	cup brown sugar
1/4	cup brown sugar	1	cup pecan halves
		1	cup milk chocolate chips

Mix flour, butter and brown sugar (crust). Pat into a 9 x 9 pan. Boil butter and brown sugar over medium heat for about 1 minute. Sprinkle pecans over crust and pour caramel over all. Bake at 350 for 20 minutes. Remove from oven and sprinkle with chocolate chips and spread lightly. Cut into bars when cool.

Kerry-Ann Weaver, Owen Sound, Ontario

M & M OATMEAL COOKIES

1	cup butter or margarine (softened)
1	1/2 cups brown sugar (lightly packed)
1	egg
1 1/2	tsp vanilla
1/2	tsp salt
2 1/2	cups quick cooking oatmeal
1 1/4	cups all purpose flour
1	cup M & M's baking chocolate candies
1	tsp baking soda
1/4	cup unsweetened desiccated coconut

Preheat oven to 350. Cream together butter and brown sugar. Add eggs and vanilla. Mix to combine. Blend remaining ingredients and mix well. Drop by teaspoon onto an ungreased cookie sheet. Leave about 2 inches between cookies. Bake for 8 to 10 minutes or until golden brown. Makes 48 cookies.

Kerry-Ann Weaver, Owen Sound, Ontario

CHIPITS NOEL CRISPS

1/2	cup shortening
3/4	cup white sugar
1	egg
1/2	tsp vanilla
1/2	tsp baking powder
1	cup flour
1/2	tsp salt
1	cup (6 oz) semi-sweet chocolate chips
3/4	cup fine coconut
3/4	cup green and red cherries chopped.

Cream shortening and sugar. Beat egg and vanilla extract. Add to sugar mixture. Combine flour, baking powder and salt. Stir into creamed mixture. Mix in chips, coconut and cherries. Drop from teaspoon on greased cookie sheets. Bake at 350 for 12-15 minutes. Makes 3 1/2 dozen.

Norma Strong, Owen Sound, Ontario

BUTTER TARTS FOR SANTA

2/3	cup brown sugar
1	cup corn syrup
1/4	cup butter
2	eggs
1	tsp vanilla
	tart shells
	raisins

Boil sugar and syrup together for 3 minutes, no longer. Add butter, let it cool. Beat in eggs and vanilla. Add to syrup mixture. Put into tart shells. Drop in a few raisins or nuts before mixture is put in. Bake for 8 minutes at 450 then for 10 minutes at 350.

Marion Thompson, Holland Centre, Ontario

CHRISTMAS SHORTBREAD BARS

1	pkg shortbread mix (or your own shortbread)
1	can condensed milk
1 1/2	cups flaked coconut
1	cup chopped red and green candied cherries
1/2	cup chopped pecans
1/4	cup raisins

Press shortbread mix crumbs directly into 13 x 9 inch cake pan. Bake at 350 for 12-15 minutes. Combine remaining ingredients. Spread evenly over shortbread crust. Bake 25 to 30 minutes longer. Cool and cut into bars. Makes 4 dozen bars.

Marion Thompson, Holland Centre, Ontario

LEMON WAFERS

10	tbsp chilled (but not frozen) unsalted butter. Cut in pieces.
1 1/2	cups cake flour
1/2	cup confectioners sugar
1	tsp lemon juice
	finely grated rind of 1 lemon

In food processor fitted with metal blade, process butter, flour and sugar until coarse meal using pulse action. Add the lemon juice and rind and process until dough forms into a ball. Remove from processor and mold into a disc. Cut into quarters and roll each quarter into a 6 inch long using the palm of your hands. Wrap each log separately in plastic wrap and freeze. (Because of the high butter content, logs freeze very quickly) Keep logs frozen until ready to bake. When ready to bake, cut frozen logs into 1/2 inch slices using a thin bladed sharp knife. Place slices on an ungreased cookie sheet and bake in a 325 oven for 10-12 minutes or until tops are slightly puffed and bottoms are a light brown. Remove from oven to wire cake rack and let cool. Serve plain or dust with confectioners sugar. Makes about 48 cookies.

Tillie Watson Clements, California, USA

STRAWBERRY SQUARES

Crust:
2 cups vanilla wafers
1/3 cup melted butter or margarine
Filling:
1 pkg cream cheese (250 g)
1 1/2 cups milk
1 pkg instant pudding, vanilla (4 serving size)
2 cups cool whip (thawed)
Strawberry Topping:
1 pkg strawberry jelly powder
1 cup boiling water
1 pkg frozen strawberry slices in light syrup

Combine vanilla wafers and butter or margarine. Press into 13 x 9 pan. Bake at 350 for 10 minutes. Beat cream cheese with 1/2 cup milk until smooth. Add remaining milk and instant pudding mix and cream together. Fold topping into pudding mixture and spread over cooled base. Dissolve jelly powder with boiling water. Add frozen berries breaking apart with fork. When partially set, spoon over mixture in pan. Refrigerate until firm. Cut into squares. Makes 12 servings.

Sandy Connell, London, Ontario

SCOTCH COOKIES

1 cup butter
2 cups flour
1/2 cup brown sugar

Cream butter and add brown sugar creaming well. Gradually add flour, until dough can be rolled. Using well floured board and floured rolling pin, roll dough about 5/16 of an inch thick. Cut with 1 3/4 inch cookie cutter. Bake in 325 oven for 18 to 20 minutes until golden brown. Cool on racks. Makes about 3 1/2 dozen cookies. (Recipe doubles well)

Doris Arnold, Owen Sound, Ontario

FLORENTINES

1/4	cup butter
1/3	cup light brown sugar, firmly packed
2	tbsp honey
2	tbsp light corn syrup
1	tbsp heavy cream
1	cup slivered almonds
1/2	cup candied orange peel
3/4	cup sifted cake flour
1/4	tsp salt

Cream butter and gradually add sugar creaming until light and fluffy. Gradually beat in honey corn syrup and cream. Mix in almonds and candied peel. Add flour and salt blending thoroughly. Drop dough a level tablespoon at a time onto well greased cookie sheet and spread into 2 inch rounds leaving 2 inches between cookies. Bake at 350 for about 7 minutes until delicately browned. Cookies will be about 3 inches in diameter with a slightly lacy appearance. Cool on cookie sheets for 2 to 3 minutes. Cookies must be removed while still warm. Place flat side up on cooling racks.

When cookies have cooled, heat in a pan of boiling water:

6	squares semi-sweet chocolate
6	tbsp butter

As soon as chocolate is completely melted, stir to mix well. Remove from heat and cool to lukewarm. Carefully spread about 1 1/2 teaspoons of chocolate mixture over flat side of each cookie. Let stand until set. Makes about 30 cookies. (Doubles well)

Doris Arnold, Owen Sound, Ontario

"It's a nice feeling when someone values your presence more than your presents."

NEW MINCEMEAT PHYLLO TARTS

3 cups mincemeat
1/4 cup butter (melted)
9 sheets phyllo pastry (thawed)

Preheat oven to 375. Lightly grease a muffin tin. Have mincemeat and butter ready along with a pastry brush. Unroll phyllo pastry. Remove a sheet and place on a clean dry counter. Reroll remaining phyllo and keep covered with a damp cloth to prevent it from drying out. Brush single sheet lightly with butter right to the edges. Cut in half lengthwise. Slice crosswise every 6 inches to make 4 squares. Discard leftover strips. Layer 3 squares on top of each other. Fit layered squares into a muffin cup, gently pressing the pastry down to cover the bottom of cup. The pastry should hang over edge of cup slightly. Repeat with remaining sheets of pastry. Spoon 1/4 cup mincemeat into center of a cup. Fold corners of pastry over top of mincemeat. Mincemeat doesn't have to be completely covered. Brush top of pastry lightly with butter. Repeat with remaining pastry cups. Bake in center of preheated oven until pastry is golden, about 15 minutes. Cool tarts slightly before removing from pan. Serve hot, warm or cold. Makes 12 tarts.

Helen Anne Holmes, Kimberly, Ontario

FLAMED MINCEMEAT SAUCE

Stir 1/2 cup orange juice into 2 cups mincemeat in a wide frying pan set over medium heat. Meanwhile, heat 1/3 cup brandy separately in a small frying pan just until 1 bubble appears. Immediately pour brandy over warm mincemeat and light with a long match. Spoon hot mincemeat over cake or ice cream. Makes 1 1/2 cups.

Helen Anne Holmes, Kimberley, Ontario

LACE WAFERS

1	cup all purpose flour
1	cup ground almonds
1/2	cup corn syrup
1/2	cup butter
2/3	cup packed brown sugar
4	oz unsweetened chocolate
1	tsp butter

Combine flour and almonds. Set aside. In heavy saucepan, combine corn syrup, 1/2 cup butter and brown sugar. Heat to boiling over medium heat stirring constantly. Remove from heat, stir in flour mixture. Drop batter by scant teaspoonfuls onto large greased baking sheets about 3 inches apart. Bake only 6 cookies at a time in 375 oven for 5-6 minutes. Let rest for 1 minute after removing from oven. Remove from pan and leave flat, or roll gently but quickly around greased wooden spoon handle. If cookies become too firm to roll, return to oven for a minute to soften. Cool baked cookies on racks.

To decorate:
Melt chocolate and 1 tsp butter together over very low heat. Drizzle on cookies in lacy pattern. Makes about 40 cookies.

Helen Anne Holmes, Kimberley, Ontario

CRUNCHIES

Melt one 6 oz pkg chocolate chips and one 6 oz pkg butterscotch chips in double boiler. Stir in 1 cup of chow mein noodles. Add 1 cup of peanuts. Drop onto wax paper and chill.

Gail Perkins, Hepworth, Ontario

"Trying to straighten our your Christmas chequing account is enough to unbalance anyone!"

CARAMEL TOFFEE SQUARES

Bottom Layer:
1 1/4 cup all purpose flour
1/4 cup granulated sugar
1/2 cup butter
2 tsp more of butter

Second Layer:
1/2 cup butter
1/2 cup brown sugar (packed)
2 tbsp corn syrup
1/2 cup sweetened condensed milk

Third Layer:
2 cups chocolate chips

Bottom: Crumble all four ingredients together and pack into ungreased 8 x 8 pan. Bake in 350 oven for 15 minutes.

Second Layer: Combine all four ingredients in heavy pan. Bring to boil over medium heat. Boil 5 minutes stirring constantly as it will burn easily. Remove from heat. Beat slowly with spoon until it shows signs of thickening. Pour over bottom layer.

Third Layer: Melt chocolate chips in double boiler. Spread over second layer and chill. Cut into squares.

Ruth McAvoy, Owen Sound, Ontario

SUNSHINE CAKE

Fill a measure full of sunshine, some crumbs of comfort too, then mix them well with loving thoughts, and words both kind and true. Let them quickly rise with action, to deeds of Golden hue, and you'll have a cake worth eating, when baking time is through. Yes, you'll have a life worth living, and a cure for every ache. If you and all your family, will feast on Sunshine Cake.

AUNT HAZEL'S SHORTBREAD

1	cup softened butter
1/2	cup brown sugar
1	tsp vanilla
1	cup flour
1/2	tsp baking soda
2	cups oatmeal

Mix butter, sugar and vanilla until fluffy. Mix flour, soda and oats and blend into butter mixture. Spoon onto cookie sheet and press with fork. Bake at 350 for 12 -15 minutes. Makes 4 dozen.

Gail Perkins, Hepworth, Ontario

CHERRY BALLS

1/2	cup butter or margarine
1 1/2	cup icing sugar
1 1/2	cup fine coconut
1	tsp vanilla
	maraschino cherries (drained)

Mix until soft. Put cherries in center of balls. Coat outside with crushed graham crackers. Store in refrigerator.

Gail Perkins, Hepworth, Ontario

AUNT LETA'S SQUARES

2	pkg butterscotch chipits
1/2	cup butter melted in double boiler
1/2	cup peanut butter
1	pkg colored marshmallows (small)
1	cup desiccated coconut and a few chopped nuts

Melt first 3 ingredients in top of double boiler. Remove from heat add other ingredients. Mix together and put in buttered pan. Cut into squares. Gail Perkins, Hepworth, Ontario

BROWNIES

1/2	cup butter or margarine
2	tbsp cocoa
1	cup white sugar
1	cup chopped nuts
	salt
2	eggs (beaten)
1/2	cup flour

Bake in 350 oven for 30 minutes. Sprinkle small white marshmallows all over and return to oven just to soften. Cool and ice.

Icing:

1	tbsp cocoa
3	tbsp boiling water

Thicken with icing sugar and butter. Sprinkle with nuts. Tastes better the next day. Can be frozen.

Gail Perkins, Hepworth, Ontario

PECAN DATE BALLS

Whip 8 oz cream cheese (room temperature). Add 3/4 cup chopped dates. Mix thoroughly. Chill in refrigerator for 1 hour. When cold, roll into 1 inch balls then roll in coarsely chopped pecans.

Gail Perkins, Hepworth, Ontario

"If you don't have time to do it right, when will you have time to do it over?"

BUTTER TART SQUARES

1/2	cup margarine
1	cup flour
2	tbsp brown sugar
2	eggs
1 1/2	cup brown sugar
1/2	cup oatmeal
1/4	tsp salt
1/2 tsp	baking powder
1	tsp vanilla

Mix margarine, flour and 2 tbsp brown sugar. Press into 9 x 9 buttered pan. Bake at 350 for 15 minutes. Mix other ingredients well and pour over crumb mixture. Bake 20 minutes.

Gail Perkins, Hepworth, Ontario

HERMIT DROP COOKIES

1	cup butter or Crisco
1	cup white sugar
3	eggs (separated - see notes)
	pinch of salt
1/2	tsp cloves
3/4	tsp cinnamon
1	lb dates (chopped)
1	cup chopped walnuts (not too fine)
1	tsp baking soda dissolved in 1 tbsp hot water
2 3/4	cups sifted flour

Mix in order given. Add stiffly beaten egg whites last. Drop from teaspoon. At Christmas add red and green cherries. Bake in 325 oven for 10-12 minutes.

Audrey McArthur, Owen Sound, Ontario

CHOCOLATE CHIP COOKIES

1/2	cup butter
3/4	cup dark brown sugar
3/4	cup white sugar
2	eggs (beaten)
1	tsp vanilla
1	tsp baking soda
1	tsp salt
2 1/4	cups pastry flour
350	gram bag semi-sweet chocolate chips
2	100 gram milk chocolate bars (chopped) Cadburys
1 1/2	cups chopped pecans

Have all ingredients at room temperature. Preheat oven to 350. Cream butter and sugars together until light and fluffy. Add eggs and vanilla. Beat well. Mix together soda, salt and pastry flour. Add to creamed mixture and beat well. Add chocolate chips, chunks and pecans. Stir thoroughly. Drop well apart on greased sheets. Bake at 350 for 10-15 minutes, depending on size or until golden brown. Loosen on sheets immediately. Cool on racks.

Joan Cassils, London, Ontario

CHRISTMAS FRUIT BALLS

Mix together:

30	marshmallows (quartered)
2	cups graham wafer crumbs
1/2	cup red and green cherries.
1	15 oz can condensed milk
1/2	cup chopped walnuts.

Chill overnight. Roll into 1/2 inch balls and then roll in coconut. Keep in covered container in the refrigerator.

Kay Rydall, Owen Sound, Ontario

SNOW BALLS

4	oz cream cheese
2 1/2	cups icing sugar
2	tbsp butter
1/2	cup desiccated coconut

Mix and shape into balls 1 inch or smaller. Drop and roll in coconut and store in container.

Kay Rydall, Owen Sound, Ontario

CRANBERRY MOON BALLS

1	pkg cream cheese (softened)
	grated rind of 1 orange
1/3	cup honey
1	cup graham wafer crumbs
1	cup cranberries, fresh or frozen (chopped)
1	cup raisins
1	cup chopped walnuts

Mix ingredients well adding more wafer crumbs if mixture is too sticky. Shape in small balls and roll in desiccated coconut or finely chopped walnuts. Store in refrigerator or freezer.

Gwen McCaffrey, Owen Sound, Ontario

CHRISTMAS PECAN PUFFS

1/2	cup butter	1	cup sifted flour
2	tbsp sugar	1	cup chopped pecans
1	tsp vanilla		

Cream butter and sugar. Add other ingredients. Form into balls (about 36) Bake at 300 for 30 minutes. Roll in icing sugar when hot, again when cool.

Betty McCaw, Owen Sound, Ontario

MISTLETOE KISSES

2 egg whites at room temperature with no trace of yolk (important)
pinch of salt
1/8 tsp cream of tartar
1/2 tsp vanilla
1/2 tsp cinnamon (optional)
1/4-1/2 cup sugar
1 cup semi-sweet chocolate chips
1/2 cup chopped hazelnuts.

Beat egg whites until soft peaks form. Add salt, cream of tartar and flavoring. Gradually add sugar to taste while still beating when mixture is glossy and stiff peaks form, stop beating and fold in chips and nuts. Drop by teaspoon onto foil lined cookie sheet. Bake at 250 for 40 minutes. Remove from oven. Cool 5 minutes. Peel off foil and cool completely. Store airtight.

Gwen McCaffrey, Owen Sound, Ontario

TURTLE SQUARES

1 chocolate cake mix
Add:
1/3 cup carnation milk
3/4 cup melted butter
Pour half of mixture into a 9" x 13" pan. Bake at 350 for six minutes.

Sprinkle over top of cake:
2 cups caramels
1 cup chocolate chips
1 cup pecans
Pour rest of batter over top and bake for 15 to 18 minutes or until done. Cool completely before cutting.

Karen Goodwin, Meaford, Ontario

CRACKER SQUARES

soda crackers
1 cup butter
1 cup brown sugar
6 semi-sweet chocolate squares

Grease well a jelly roll pan or cookie sheet. Cover with soda crackers. Boil butter and brown sugar for 5 minutes, stirring constantly. Pour syrup mixture over crackers and bake for 10 minutes in 325 oven. Remove and cool. Melt chocolate squares over low heat. Pour over top and spread evenly with back of spoon. Place in freezer overnight. Break into pieces as you would almond bark.

Sharon Taylor, Owen Sound, Ontario

SHORTBREAD TARTS

2 eggs
1 cup brown sugar
1 cup raisins
1/2 cup butter
grate rind and juice of 1 lemon
1 cup flaked coconut and nuts if desired

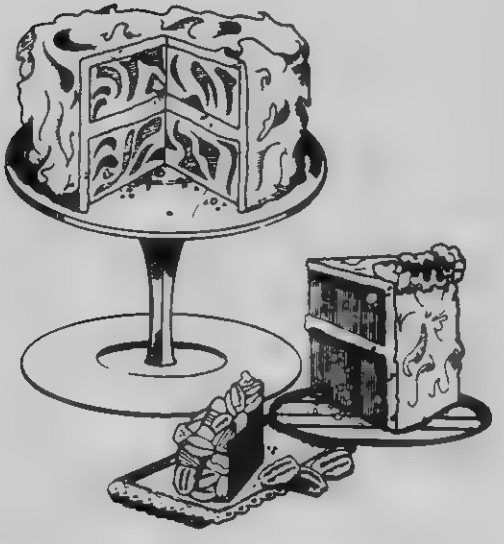
Combine eggs, butter and brown sugar in double boiler and beat until well blended. Stir in lemon juice, rind and raisins. Set over simmering water until thick. Stir constantly. Blend in coconut and nuts. Cool in refrigerator and cover until ready to serve tarts.

Pastry:
1 3/4 cups sifted flour
1/2 cup sifted icing sugar
1/2 cup butter

Blend with a fork until soft dough is formed. Press into small tart tins. Mold up side of tin and prick with fork to avoid shrinkage when cooking. Heat oven to 325 and bake for 15 minutes. Watch carefully. Fill with filling just before serving.

Betty Adair, Owen Sound, Ontario

Sweets for Santa



Desserts

CHRISTMAS PIE

Boil together until soft:

1	cup cranberries
1/2	cup raisins
1	cup water
1/2	cup white sugar

Mix together:

1/2	cup white sugar
2	tbsp flour

Add to softened fruit and cook until thick.

Add:

1	tsp vanilla
1	tbsp butter

Keep in refrigerator until needed. Then put in baked pie shell. Top with Cool Whip or whipped topping.

Marjorie Allen, Owen Sound, Ontario

IMPOSSIBLE PIE

4	eggs
1/2	cup margarine
1/2	cup flour
2	cups milk
1	cup sugar
1	cup coconut
2	tsp vanilla

Pinch of nutmeg if desired.

Mix all ingredients thoroughly in a blender or by hand mixer. Pour mixture into greased 10 inch pie pan. Bake at 350 for approximately 1 hour until center tests firm. The flour will settle to form a crust, the coconut forms a topping and the center is an egg custard filling.

Patricia Currie, Owen Sound, Ontario

QUEEN ELIZABETH CAKE

1 cup chopped dates
1 cup boiling water
1 tsp baking soda

Combine and let sit five minutes

Cream together:
1/2 cup butter or shortening
1 cup white sugar
1 egg beaten

Sift together:
1 1/2 cups flour
1 tsp baking powder
1/2 tsp salt

Add the date mixture to creamed mixture. Add dry ingredients.

1/2 cup chopped walnuts (if desired)
1 tsp vanilla

Bake at 350 about 45 minutes.

Topping:

2/3 cup brown sugar
6 tbsp butter
4 tbsp milk
3/4 cup coconut

Boil two minutes in saucepan. Spread over cake and put under broiler to brown.

Patricia Currie, Owen Sound, Ontario

MOCHA TORTE

10	egg whites at room temperature
1/4	tsp cream of tartar
2	tsp vanilla
1/8	tsp salt
1 1/4	cups of fruit powdered sugar
1	cup of semi-sweet chocolate chips
2	cups of whipped cream
1	tsp instant coffee, powdered
	shavings of chocolate to garnish

Cover ungreased cookie sheets with ungreased parchment or brown paper. On paper, draw 4 circles that are about 8 inches in diameter. Preheat over to 275 degrees. In a large bowl, beat egg whites for a few seconds. Add cream of tartar, vanilla and salt. Continue beating until frothy, then gradually add sugar. Beat until stiff peaks form.

Spoon mixture onto circles, dividing it evenly, and spread each circle to 1/2 inch thickness.

Bake for 1 hour, then turn off heat and leave oven door closed to let meringues dry in oven for at least 2 hours or overnight. In top of double boiler, or in microwave, melt chocolate pieces. Carefully remove meringues from paper, and coat three of them with chocolate.

Beat cream until stiff. Add coffee powder. Mix well. Spread cream between meringue layers piled on top of one another on a serving plate. Spread cream on top, and decorate with shavings of chocolate. Store in refrigerator for 1 or 2 days so that the layers will blend together. The meringues will soften but that contributes to the desired texture of the torte. Makes 8 generous servings. This will keep for 4 or 5 days in the refrigerator.

Marg Brown, Owen Sound, Ontario

CHOCOLATE MOUSSE TRIFLE

1 layer of chocolate cake
6 oz semi sweet chocolate chips
1/3 cup hot strong coffee
3 eggs separated
1/4 cup coffee
1 can cherry pie filling
1 cup whipped cream

Topping:
1 cup whipped cream
grated chocolate

In a blender, combine chocolate chips and hot coffee. Blend until melted and smooth. Add egg yolks and 1/4 cup coffee. Blend for 30 seconds. Beat egg whites until stiff but not dry. Fold into yolk mixture. Whipping cream should be whipped at this time. Cut cake into small pieces. Place half in bottom of a glass serving bowl. Spread half of cherries on top of cake and then half of whipped cream. Cover with half of mousse mixture. Repeat layers. Cover and chill thoroughly for 8 hours. Before serving, top with whipped cream and garnish with grated chocolate.

Janette Gray, Owen Sound, Ontario

CHERRIES JUBILEE

1 1/2 tsp grated orange peel
1/2 cup orange juice
1/2 cup sugar
1/2 tsp cornstarch
3 tsp brandy or cognac
1 qt vanilla ice cream
1 can (14 oz) pitted Bing cherries drained

In medium saucepan, combine orange peel, orange juice and sugar. Cook, stirring over low heat until sugar dissolves. Add cherries, simmer, uncovered for 5 minutes. Remove from heat. Drain well, reserving liquid. In small bowl, combine cornstarch and 1 tsp water until smooth. Stir into reserved liquid in saucepan, bring to boiling, stirring. Reduce heat, simmer 1 minute. Add cherries, heat gently. Pour into metal serving bowl. In small saucepan, heat brandy slightly over very low heat. Pour over cherries and light with match. Serve flaming over vanilla ice cream.

Sandra Sargent-Armstrong Miller, Kemble, Ontario

LIGHT BERRY TRIFLE

1 angel cake or light pound cake
1/2 cup dry sherry or raspberry juice
1 pkg (300 g) each , frozen unsweetened blueberries and raspberries, thawed and drained
fresh mint

Custard sauce:
3/4 cup granulated sugar
1/3 cup cornstarch
pinch of salt
4 cups of 2% milk
4 egg yolks beaten
2 tsp vanilla
pinch of nutmeg

Custard:
In a heavy saucepan, combine sugar, cornstarch and salt. Stir in milk. Bring to boil over medium heat, stirring constantly. Cook two minutes or until slightly thickened. Whisk 1/2 cup milk mixture into egg yolks. Whisk yolks back into saucepan. Cook until thick.. Strain into bowl. Stir in vanilla and nutmeg. Cover with plastic wrap directly on surface. Refrigerate 2 hours or up to 2 days. Cut cake into 1 inch thick slices. Line bottom of 10 cup glass bowl with half of cake. Sprinkle with half sherry and all the blueberries. Repeat cake and sherry layers. Spoon on half the custard. Reserve 1/4 cup raspberries. Sprinkle remaining raspberries over custard. Spoon on remaining custard. Refrigerate for at least 2 hours or up to 4 hours. Just before serving garnish with reserved raspberries and mint. Makes 12 servings.

Bernice Bunt, Port Elgin, Ontario

"If I had my life to live over I'd sit on the lawn with my children and never worry about grass stains."

CHEESE CAKE

Crust:

2	cups crushed graham crumbs
1/2	cup melted butter
1/4	cup crushed walnuts

Combine, press evenly across top and sides of 10" spring form pan.

Filling:

3	8 oz pkgs cream cheese (room temperature)
1 1/2	cups white sugar
5	eggs
3	tbsp lemon juice

Combine cream cheese and sugar. Add eggs one at a time beating well after each one. Beat in the lemon juice. Pour filling over crust and bake for 45 minutes. Do not open oven door for the 45 minutes baking time. Remove cheese cake from oven. Reduce heat to 300.

Topping:

1	pint sour cream
1/2	cup white sugar
1	tsp vanilla

Mix ingredients together and spread over cheesecake. Return to oven and bake 15 minutes longer. Remove from heat and cool on rack for several hours. Then refrigerate overnight. Serve plain or with fresh fruit.

Edna Genoe, Owen Sound, Ontario

"The last time you failed, did you stop trying because failed or did you fail because you stopped trying?"

MOTHER'S CHRISTMAS FRUIT PUDDING

1/2	lb seedless raisins (washed and dried)
1	lb seeded raisins (washed and dried)
1/2	lb currants (washed and dried)
1/2	lb pitted dates (chopped)
1/2	lb mixed candied peel (chopped or slivered)
1	cup halved candied cherries (or maraschino)
4	oz almonds (blanched, halved)
1 1/2	cup pastry flour
1 1/2	tsp salt
1 1/2	tsp cinnamon
1	tsp ginger, nutmeg
1/2	tsp mace, cloves, allspice
2/3	lb chopped suet
1 1/2	cups brown sugar
1 1/2	cup soft bread crumbs
5	eggs
1/2	cup orange juice

Prepare all fruit. Measure and sift twice, dry ingredients. Add fruit to flour mix gradually until all coated. Add suet, sugar, crumbs. Mix well. Beat eggs until thick and light. Stir in orange juice. Add to fruit mix and mix well. Fill a pudding mold 3/4 full. You can use a glass bowl. Spread smoothly, cover with foil, tie securely. Steam 6 hours. You can use roast pans covered in about a 225 oven. Uncover, cool completely. Recover, store in cool place. Let ripen about 3 weeks. Leftovers can be frozen up to a year. Yield 12 - 16 servings. Serve with vanilla sauce or hard sauce.

May Carson, Wiarton, Ontario

"There are lots of ways to become a failure, but never taking a chance is the most successful."

OLD FASHIONED APPLE-FRUIT BREAD PUDDING

6	cups crumble stale bread
1	tsp lemon zest
1 3/4	cups loosely packed brown sugar
2	peaches (peeled and diced)
3/4	cup sultana raisins
2	tsp cinnamon
	dash of salt
1/2	cup melted butter
2	eggs (beaten)
1/2	cup sour cream
3/4	cup milk

Mix all ingredients well. Pour into buttered casserole. Bake uncovered for 1 1/2 hours or until golden brown at 350. Let set for 30 minutes. Serve with vanilla ice cream.

Karen Goodwin, Meaford, Ontario

MANDARIN ORANGE CAKE

2	cups flour	2	tsp baking soda
2	cups white sugar	2	tsp vanilla
2	eggs	1	tsp salt
2	tins mandarin oranges (drained)		

Mix until oranges disappear. Bake in a 9 x 13 pan at 325 for 40-50 minutes. While cake is still hot poke holes and pour on glaze.

Glaze:

1 1/2	cups brown sugar
6	tbsp butter
6	tbsp milk

Mix above and boil 3 minutes. Garnish with whipped topping and mandarin oranges.

Joan Cassils, London, Ontario

"ON THE LIGHTER SIDE"

MY FABOURITE FRUIT CAKE RECIPE

You'll need the following:

1	*cup of water*
1	*cup of sugar*
4	*large eggs*
2	*cups dried fruit*
1	*tsp baking soda*
1	*tsp salt*
1	*cup brown sugar*
	lemon juice
	nuts
1	*bottle of whisky*

Sample the whisky to check for quality. Take a large bowl. Check the whisky again to be sure it is the highest quality. Pour one level cup and drink. Repeat. Turn on the electric mixer, beat one cup of butter in a large fluffy bow. Add one teaspoon of sugar and beat again. Make sure whisky is still okay. Cry another tup. Turn off the mixer. Break two leggs and add to the bowl and chuck in the cup of dried fruit. Mix on the turner. If the fried druit gets stuck in the beaterers pry it loose with a drewscriver. Sample the whisky to check for tonsisticity. Nest, sift two cups of salt, or something. Who cares? Check the whisky. Now sift the lemon juice and strain your nuts. Add one table. Spoon. Of sugar or something. Whatever you can fine. Grease the oven. Turn the cake tin to 350 degrees. Don't forget to beat off the turner. Throw the bowl out of the window. Check the whisky again and go to bed.

Agnes Amlin, Kitchener, Ontario

BLITZ TORTE OR BLITZEN CAKE

First Part:

1/2	cup sugar
3	egg yolks
1	cup flour
1/2	cup butter
4	tbsp milk
1	tsp baking powder

Spread this mixture on the bottom of two layer cake tins.

Second Part:

4	egg whites

Beat whites until very stiff. Slowly add 1 cup white sugar. Spread this over the 2 unbaked cakes and sprinkle rolled walnuts over. Bake 15 minutes in rather slow oven.

Filling:

1	egg yolk
1	cup milk
1/2	tsp vanilla
2	tbsp sugar
2	tsp corn starch

Cook until thick and put between as a filling

Gayle McLauchlan, Owen Sound, Ontario

"Of all sad words of tongue or pen, the saddest of these, "It might have been!"

** FESTIVAL WINNING RECIPE **

ORIGINAL IRISH CREAM CHEESECAKE

1	cup chocolate wafer crumbs
1/4	cup butter (melted)
2	pkg (250 grams each) cream cheese
3/4	cup sugar
1/4	cup all purpose flour
4	eggs
3/4	cup (or less) Baileys Irish Cream
1	tbsp vanilla
1/2	cup whipping cream
1	tbsp Baileys Irish Cream
	shaved chocolate

Combine crumbs and butter, press onto bottom of 9 inch spring form pan. Beat cream cheese until fluffy. Gradually beat in sugar and flour. Add eggs, one at a time, beating well after each addition. Stir in 3/4 cup (or less) Irish Cream and vanilla. Pour into prepared pan. Bake at 350 for 10 minutes. Reduce heat to 200 and bake an additional 50 minutes or until set. Cool, chill at least two hours. Just before serving, combine whipped cream and 1 tbsp Irish Cream over each serving of cheesecake. Preparation time 15 minutes. Baking time 60 minutes.

Kerry-Ann Weaver, Owen Sound, Ontario

"By the time your ankles get stiff enough for ice skating the rest of you is beyond that stage."

CAPPUCCINO CHEESECAKE

Crust:

1 1/3 cups chocolate wafer or graham wafer crumbs
1/4 cup sugar
1/3 cup butter or margarine (melted)

Filling:

3 pkg (250 gram each) cream cheese (softened)
1/2 cup sugar
1/2 cup brown sugar
2 tbsp all purpose flour
2 tsp coffee liqueur or vanilla

Garnish:
Whipped cream, cinnamon or chocolate coffee beans

Combine crust ingredients. Press onto bottom and halfway up sides of 9 inch springform pan. Set aside. Using electric mixer, beat cream cheese, sugars, flour and liqueur until smooth. Add eggs, beating on low just until blended. Combine milk and instant coffee, Stirring until dissolved. Stir into cream cheese mixture. Pour into crust and bake at 450 for 10 minutes. Reduce heat to 250 and continue baking 45-55 minutes. Remove from oven and run knife around rim of pan to loosen cake and prevent cracking. Cool thoroughly at room temperature. Chill 8 hours or overnight. Garnish if desired. Serves 10 to 12. Baking time 1 hour, 5 minutes.

Helen Anne Holmes, Kimberley, Ontario

FRUIT COMBO

1 19 oz can pineapple chunks 1 tin mandarin oranges
maraschino cherries (few) (drained)

Take juice and add 1 vanilla pudding powder (not instant). Cook until it thickens. Pour over fruit. Cool. Before serving add banana chunks. Can be served with meat.

Sandy Connell, London, Ontario

CHRISTMAS APPLESAUCE DELIGHT

1	pkg raspberry gelatin
1	cup hot water
2	cups or 1 can applesauce

Add water to gelatin and stir until dissolved. Stir in applesauce and mix well. Pour into mold (or individual glasses). Garnish with whipped cream and cherries.

Betty McCaw, Owen Sound, Ontario

WELSH CAKES

1	cup flour	3	oz fruit sugar
3	tsp baking powder	handful of raisins or currants	
	pinch of salt	1	egg beaten
	pinch of mixed spice	1	tsp Lyle's Golden syrup
	(cinnamon, cloves, nutmeg)	1/4	cup lard
1/4	cup margarine		

Mix flour, salt, spices. Rub lard and margarine into flour mixture. Add sugar and fruit. Mix egg and syrup and add, mixing to form dough. Roll dough out to 1/4 inch and cut rounds. Cook both sides slowly on buttered griddle until nut brown. Dust with fruit sugar.

Claire Lewis, Owen Sound, Ontario

CHRISTMAS APPLE PIE

6	apples (peeled and sliced)	3	tbsp butter
1	cup sugar		pinch of salt
	cinnamon or nutmeg to taste		

Combine ingredients, cover with wax paper. Microwave at high for 10 minutes, stir halfway through cooking. Let sit for 7 minutes. Place in raw pie shell. Bake at 400 for 15 minutes. Reduce temperature to 350 and bake 15 minutes or until done. May freeze and bake later.

Bernice Ruhl, Owen Sound, Ontario

BANANA CAKE WITH BROWNED BUTTER FROSTING

2	cups flour
1 1/4	tsp baking powder
1	tsp baking soda
1	tsp salt
1 2/3	cup sugar
2/3	cup margarine
2	eggs beaten
1	tsp vanilla
1 1/4	cup mashed ripe banana
2/3	cup buttermilk or sour milk
2/3	cup nuts (optional)

Mix flour, baking powder, soda and salt in medium bowl. In large bowl, cream sugar, margarine, eggs and vanilla thoroughly. Add mashed banana, mix well. Add dry ingredients to creamed mixture alternately with sour milk, starting and ending with dry ingredients. Mix well, but do not overbeat. Stir in nuts if desired. Spread batter in two greased and floured 9" round or one 9" x 13" oblong pan. Bake at 350 for 40-50 minutes. Cool and frost.

Frosting:

8	tbsp butter
2	cups icing sugar
1 1/3	tsp vanilla
5 1/2	tsp hot water

Melt butter in saucepan over medium heat, stirring until it turns golden brown. Remove from heat. Stir in sugar and vanilla. Add water. Beat with wooden spoon until frosting reaches spreading consistency. Spread quickly before it sets.

Claire Lewis, Owen Sound, Ontario

"The number of mince pies you taste at Christmas indicates the number of happy months you'll have throughout the year."

GRANNY STODDART'S DARK FRUIT CAKE

2	lbs currants washed and dried on paper towels
2	lbs raisins, washed and dried
1	lb dates, cut fine
1/4	lb almonds
1/2	lb cherries
1	lb butter
1	doz eggs
2	cups white sugar
4	cups flour
1/2	cup rum or fruit juice
1	can crushed pineapple
1 1/2	tsp baking powder
1/2	tsp baking soda

Cream butter and gradually add sugar, continuing to beat. Add eggs, one at a time and beat until fluffy. Combine fruit and sprinkle with one cup of flour (this keeps the carefully washed and dried fruits from sticking together). Stir in crushed pineapple. It is easiest to combine fruits, nuts in a roast pan, with above mentioned flour blended through it. Stir the balance of the flour, with baking powder and baking soda added into egg and sugar and pineapple mixture.

When well blended, pour over fruit and nuts in roast pan and stir together. This amount makes three round or square Christmas cake pans (small, medium large) which should be greased and lined with brown paper and greased again.

Bake in 300 oven until piece of spaghetti, uncooked, tested in center comes our clean. This is a very old recipe. The creaming and beating was done with a wooden spoon. Because of the busy days with children, Christmas cake was always done at night and an alarm set to waken the cook in the wee hours of the morning.

Ann Kelly, Owen Sound, Ontario

OATMEAL CAKE

1	cup quick oats
1 1/3	cups boiling water
1/2	cup brown sugar
1	cup white sugar
2	eggs (beaten)
1 1/3	cups all purpose flour
1	tsp baking soda
1	tsp cinnamon
1	tsp salt

Pour boiling water over oats, stir and let stand. Cream butter and sugars. Add beaten eggs. Mix all dry ingredients and add alternately with oatmeal/water mixture until blended. Turn into buttered 9 x 13 pan. Bake at 350 for 35-45 minutes.

Topping:

6	tbsp melted butter
1/2	cup brown sugar
1/2	cup desiccated coconut
1/2	cup chopped walnuts
1/4	cup cream
1/2	tsp vanilla

Bring to boil and instantly remove from stove. Spread over hot cake.

Ruth McAvoy, Owen Sound, Ontario

I went out to find a friend,

A friend I could not see.

I went out to be a friend,

And friends just flocked to me.

PUMPKIN FRANGELLICO CAKE

1 pkg ginger snap cookies (about 24)
1 40 oz pkg walnut pieces
1/4 cup unsalted butter
3 tbsp sugar

Grain above ingredients and press mixture into bottom and slightly up sides of 9" springform pan. Freeze for 15 minutes.

Pumpkin Filling:
16 oz cream cheese, room temperature
16 oz canned pumpkin
5 eggs
3/4 cup firmly packed brown sugar
1/2 cup Frangellico
1 tsp cinnamon
1 tsp vanilla
1/2 tsp ground ginger
1/4 tsp nutmeg
1/4 tsp ground cloves

Blend all of above ingredients until smooth. Heat oven to 350. Pour mixture over crust. Bake 45 minutes or until mixture still wiggles slightly in center.

Topping:
16 oz sour cream
1/4 cup sugar
1/4 cup Frangellico

Whisk together. Pour over cooked cake and bake 10 minutes more.

Steven Kelly, Brampton, Ontario

"Never give up on anyone. Miracles happen every day."

OLD FASHIONED BUTTERSCOTCH PIE

2	scant tbsp all purpose flour	1	tsp vanilla
2	tbsp cornstarch	2	tbsp butter
1 1/2	cup dark brown sugar	1	baked 8 inch pie shell
2	cups milk		
2	egg yolks (lightly beaten) (reserve whites for meringue)		

For an even richer dessert, pour filling into an 8 inch graham cracker crust and top with whipped cream.

In a 2 quart saucepan, mix flour and cornstarch and sugar. Gradually stir in milk. Add egg yolks, stirring until blended with other ingredients. Place over medium high heat and cook, whisking constantly until mixture thickens and comes to a boil. Remove from heat and stir in vanilla and butter. Pour into baked pie shell. Top with meringue and bake meringue. Cool on wire rack for 2 1/2 to 3 hours or until filling is firm. slice and serve. Makes 6-8 servings.

Meringue:

4	egg whites (room temperature)
1/4	tsp cream of tartar
1/2	cup sugar (preferably superfine)

Before making meringue, clean bowl, beaters and spatula with paper towel dampened with vinegar. In medium bowl, with electric mixer at medium speed, beat egg whites with cream of tartar until frothy. Gradually beat in sugar, 2 tablespoons at a time, beating well after each addition. With beaters at high speed, continue beating until stiff peaks form when beaters are raised. Spread meringue over butterscotch filling, carefully sealing right to edge of crust and swirling top with tines of a fork or back of a spoon. Bake at 400 for 7-9 minutes or until golden brown.

Tillie Watson Clements, California, USA

PUMPKIN PIE CAKE

1	yellow cake mix (18 oz. divided use)
1/2	cup margarine (melted and cooled)
1	egg
1	can 29 oz prepared pumpkin pie mix
2	eggs
2/3	cup milk
1/4	cup margarine (softened to room temperature)
1/4	cup packed light brown sugar
1-2	tsp ground cinnamon or pumpkin pie spice
	whipped cream for serving

Grease and flour a 9 x 13 pan. Tap upside down to remove excess flour. Preheat oven to 350. Measure 1 cup of dry cake mix and set aside for topping. In a large bowl, combine the remainder of dry cake mix with 1/2 cup melted and cooled butter and one egg, blending well. Spread mixture into prepared pan. In the same bowl, combine the pumpkin pie mix, 2 eggs and milk, whisking until smooth. Pour over top of base mixture.

Topping:
Blend 1/4 cup margarine to 1 cup of reserved dry mix. Mix until crumbly. Add brown sugar and cinnamon or pumpkin pie spice. Sprinkle over top of pumpkin. Bake at 350 and let cool to room then cover and refrigerate until ready to serve.

Serve chilled or bring to room temperature. Cut into squares and top with lightly sweetened whipped cream or a scoop of vanilla ice cream or just plain. Makes 10-12 servings.

As an alternative, plain pumpkin puree may be used and flavored with 3 tbsp pumpkin pie spice and 1 cup packed light brown sugar.

Tillie Watson Clements, California, USA

LEMON SOUFFLÉ

1 12 oz can thawed but not diluted frozen lemonade
2 envelopes unflavored gelatin
4 egg yolks
4 egg whites
1 cup whipping cream

In a medium saucepan mix first 3 ingredients. Stir over low heat until gelatin is dissolved. Remove from heat. Place in large bowl. Chill until cool but not set. This will take about 1 1/2-2 hours. When chilling gelatin mixture be sure not to set in freezer as it will congeal too firm on the bottom and not on top. Use soufflé dish. To collar soufflé dish for this dessert, oil foil lightly then sprinkle with white sugar if you wish. The oiling keeps the soufflé from sticking to the foil. Secure with string or large paper clip.

Garnish:
Julienne strips from 1 lemon. In small saucepan mix 1/4 cup water and 1/3 cup white sugar along with strips. Cook at a low boil until thick and syrupy. Remove strips from syrup and set on wax paper to cool. Sprinkle with sugar. Toss. After removing collar from soufflé, garnish top of dessert with sugared lemon strips and whipped cream or fresh mint leaves. Serves 6-8.

Tillie Watson Clements, California, USA

PIE PASTRY - USING 7-UP

In a large bowl that has a lid, combine:

5 cups all purpose flour
1 lb lard or shortening
1 can regular 7-Up (not diet)

Mix together until crumbly and add 1 can 7-Up. Put all in bowl, cover with lid and shake until mixture forms a ball.

Bernice Ruhl, Owen Sound, Ontario

CRANBERRY ORANGE CHIFFON PIE

1 pie shell (baked)

Filling:

2/3 cup sugar
1 envelope unflavoured gelatin
1/4 cup water
1 tbsp orange juice
1 cup finely chopped fresh or frozen cranberries
1 tsp grated orange peel
3 egg whites
1/4 tsp cream of tartar
1/3 cup sugar
1 cup whipping cream

In a medium saucepan, combine 2/3 cup sugar and gelatin. Stir in water, orange juice and cranberries. Bring to a boil over medium heat, stirring constantly. Remove from heat. Stir in orange peel. Refrigerate until slightly thickened, about 30 minutes. In a small bowl, beat egg whites and cream of tartar until frothy. Gradually add 1/3 cup sugar, beating until stiff peaks form. Fold in cooled cranberry mixture. In a small bowl, beat whipping cream until stiff peaks form. Fold into cranberry mixture. Spoon into baked pie shell. Refrigerate at least 1 hour before serving. Serves 8.

Shannon Lee Kelly, London, Ontario

"When you help someone up a mountain, you'll find yourself close to the summit too."

"Never miss an opportunity to tell someone you love them."

EASY FROSTY PUMPKIN PIE

Crust:
1 1/2 cups crushed gingersnap cookies
1/4 cup butter or margarine (melted)

In a small bowl, combine crust ingredients. Mix well. Press mixture evenly in bottom and up sides of 9" pie plate. Refrigerate.

Filling:
1 16 oz can pumpkin (2 cups)
1 pint (2 cups) vanilla ice cream (softened)
1 cup powdered sugar
1 1/2 tsp pumpkin pie spice
1/8 tsp salt
1 tsp vanilla
2 cups frozen whipped topping (thawed)

In large bowl, combine pumpkin, ice cream, powdered sugar, pumpkin pie spice, salt and vanilla. Stir until smooth. Fold Whipped topping into pumpkin mixture. Pour into prepared crust. Freeze several hours or until firm. Let stand at room temperature at least 15 minutes before serving. Serves 8-10.

Steve Hemming, London, Ontario

"The magic of being in touch can express love, ease pain and give mankind its humanity."

"Never deprive someone of hope, it may be all they have."

FRUIT DESSERT PIZZA PIE

1	roll refrigerated slice and bake cookie dough
1	pkg (8 oz) cream cheese (room temperature
1/2	cup water
1	cup whipping cream (well chilled for whipping)
1	tsp vanilla
	fresh fruit as desired (strawberries, kiwi, oranges, grapes, whole berries, cherries, peaches, apricots, plums, bananas)
1/2	cup apricot jam
1	tbsp orange juice or orange flavored liqueur

Lightly grease a pizza pan. Slice cookie dough about 1/8 inch thick. Arrange evenly over surface of pan. Lightly press edges of cookies together to form a smooth crust. Bake at 375 for 12-15 minutes or until edges just begin to brown. Remove from oven and press crust lightly with the bottom of a custard cup to make a flat bottom and a ridge all around the edge to hold the filling. Place on wire rack to cool completely.

Soften cream cheese. Blend in sugar and beat until fluffy. Whip cream. Add vanilla. combine whipped cream with cream cheese until smooth. Spread evenly over cookie crust.

Arrange fruit in circles on topping, starting at the outside edge and working toward the center. The strawberries should be cut in half, the kiwi peeled and thinly sliced, oranges peeled, membrane cut away and thinly sliced. Bananas peeled and sliced then dipped in lemon to retain their color. Cherries pitted and grapes seeded.

Heat jam over simmering water or in the microwave oven. Press through a sieve to remove any pulp. Thin with orange juice or liqueur. Brush a light coating of glaze over fruit. Refrigerate pizza dessert pie until ready to serve. Make 8-10 servings.

Tillie Watson Clements, California, USA

FRENCH SOUR CREAM BERRY PIE

Prebake 9 or 10 inch pie shell (a French flan tin with removable bottom is appropriate to use also)

4-5	cups fresh berries (blueberries, blackberries, raspberries, cherries, peaches, apricots, apples, strawberries, etc. or combination of these)
1	cup sour cream
1/4	cup whipping cream
1 1/4	cups sugar
1	cup flour
1/4	tsp each of salt and nutmeg
3	tbsp sugar for topping

Serve with whipped cream, ice cream or sweetened sour cream. Even just plain is good.

In a large bowl, combine remaining ingredients all but sugar topping. Whisk to make a smooth batter. Pour batter over berries, spreading to edge with a spatula or back of spoon. Sprinkle the 3 tablespoons of sugar over the entire surface of batter. Place filled pie on rimmed baking sheet to catch berry juice overflow while baking. Bake 10 minutes at 450, reduce heat to 350, continue baking for 25-30 minutes or until middle is solid to the feel and the top is a golden brown. (the sugar will form a crust) Remove from oven and set to cool on rack. Makes 8-10 servings. (this is a very rich dessert and has a cheesecake texture)

Tillie Watson Clements, California, USA

"Christmas carols were banned by the Puritans in 17th Century England. They were kept alive by country people and rediscovered in the 19th Century."

CHRISTMAS PUDDING

1	cup fine suet
1	cup raw carrots (chop fine)
1	cup raw potatoes (chop fine)
1	cup brown sugar
1	cup raisins
1	cup dates (chop fine)
1	cup crushed pineapple
1/2	cup red cherries
1/2	cup green cherries
1/2	cup currants
2	cups flour
1/2	tsp nutmeg
1/2	tsp cinnamon
1	tsp salt
1	tsp baking soda mixed with potatoes and added last

Mix well, grease large pudding dish and spread batter evenly in dish. Place in steamer over boiling water and cook three hours.

Brandy Sauce:
Caramelize 1/4 cup butter and 1 cup brown sugar. Add 1 3/4 cups boiling water. Dissolve 2 1/2 tbsp corn starch in 1/4 cup cold water. Stir into above mixture. Boil until thick. Add 1/4 tsp salt and 2 tbsp brandy or 2 tbsp lemon juice.

Norma Strong, Owen Sound, Ontario

"Kids are interested in cleaning up the environment -- outside their own rooms."

BANANA SPLIT CAKE

2 cups graham cracker crumbs
1/2 cup melted butter
1/2 cup melted butter softened (2nd amount)
2 eggs
2 cups icing sugar
1 tsp vanilla
2 large bananas
1 19 oz can crushed pineapple
1 large container cool whip
sprinkling of nuts and cherries.

First Layer:
Mix graham cracker crumbs and 1/2 cup melted butter. Press in bottom of 9 x 13 pan. Bake lightly for 8 minutes at 350 and cool.

Second Layer:
Mix 1/2 cup butter, 2 eggs, 2 cups icing sugar, 1 tsp vanilla. Beat until firm. Spread on first layer.

Third Layer:
Drain pineapple very well (soak excess liquid in paper towel) and spread over second layer. Save pineapple juice.

Fourth Layer:
Slice bananas and dip in pineapple juice. Arrange slices over top of entire cake.

Fifth Layer:
Spread cool whip over bananas.

Sixth Layer:
Sprinkle nuts over top of cake and dot with red cherries to make effective Christmas finish. Looks like a lot of work but it is really quite simple and is delicious.

Kerry-Ann Weaver, Owen Sound, Ontario

PUMPKIN TORTE

1/2 cup butter
2 cups graham cracker crumbs
1/3 cup white sugar

Melt butter. Add crumbs and sugar. spread in medium size spring form pan and bake about six minutes.

Cream together:
8 oz cream cheese
3/4 cup white sugar
2 eggs

Pour over crumbs when cool. Bake at 325 for 20 minutes.

Combine:

114	oz can pumpkin	1/4	tsp cloves
1/2	cup white sugar	1/4	tsp ginger
3	egg yolks (save whites)	1/2	tsp salt
1	tsp cinnamon	1/2	cup milk
1/2	tsp nutmeg		

Heat and stir until mixture thickens. Err on the side of cooking too long rather than too short a time. Soften one envelope unflavored gelatin in 1/4 cup water. Let sit five minutes. Add to pumpkin by adding first a little pumpkin mixture to the gelatin until it is thin and workable. When well blended, cool.

Beat three egg whites until stiff. Add 1/4 cup sugar. Fold into cooled pumpkin mixture. Spread over cheese mixture when it is cool. Whip 250 ml container of whipped cream until very stiff, but not to the buttery stage. Spread over top of pumpkin mixture. Decorate edge with red cherries and make poinsettia for center by cutting cherries into leaves. This is prettiest served on a pedestal plate.

Kerry-Ann Weaver, Owen Sound, Ontario

MEXICAN FRUITCAKE

2	cups flour	2/3	cup white sugar
2	tsp baking soda	1/2	cup walnuts
2	eggs	1	19 oz can crushed pineapple and juice

Mix all ingredients together. Place in a greased 9 x 13 pan. Bake 40-45 minutes at 350. When cool, ice with cream cheese topping.

Cream Cheese Topping:

1	small pkg cream cheese	1/3	lb butter
1	cup icing sugar	1	tsp vanilla

Mix and spread over cooled cake.

Wilma Jean Robinson, Kincardine, Ontario

FANTASTIC DESSERT

Shell:

1	cup flour	1/4	lb butter
1	cup chopped pecans		

Press with fork into 9 x 13 pan. Bake at 350 for 10 minutes. Cool.

1st Layer:

1	cup icing sugar	1	cup Cool Whip
1	8 oz pkg cream cheese		

Spread on cooled pastry.

2nd Layer:

1	pkg vanilla instant pudding
1	pkg chocolate instant pudding
2	cups milk
1	tsp vanilla

Combine the 2 mixes with milk and vanilla. Spread on first layer. Spread with remaining whip topping.

Jean Little, Owen Sound, Ontario

CHOCOLATE PUDDING

Blend together:		Add:	
1	cup white sugar	1 1/2	cups hot water
1/4	cup cocoa		
1/4	cup flour		
1/2	tsp salt		

Cook in microwave or on stove until thick, stirring often.

Add:

1	tsp butter
1	tsp vanilla

Cool slightly and pour into dessert dishes or bowl. Serve with whipped cream or ice cream if desired.

Laura Schultz, Desboro, Ontario

BANANA CAKE

1	cup white sugar	2	tsp baking powder
2/3	cup butter or margarine	2	cups flour
2	eggs	1/2	tsp salt
2	large ripe bananas	1	tsp vanilla
1	tsp baking soda	1/2	cup milk

Beat sugar and butter. Add eggs and beat again. Add mashed bananas. Mix dry ingredients and add alternately with milk. Bake at 325 for approximately 30 minutes.

Banana Cake Filling for Layer Cake:

1/2	cup white sugar	1	tsp cornstarch
1/2	cup water	1	egg (beaten)
1	small banana mashed	1/2	lemon juice and rind
1	tbsp flour		or 2 tsp lemon juice

Mix together and cook until thick, stirring often. Microwave works well. Cool before spreading between layers of cake.

Laura Schultz, Desboro, Ontario.

CARROT CAKE

2	cups flour
2	tsp baking powder
1 1/2	tsp baking soda
2	tsp cinnamon
2	cups white sugar
1 1/2	cups cooking oil
4	eggs
1	cup drained crushed pineapple
2	cups grated carrots
3/4	cup fine coconut
1/2	cup chopped walnuts
1/4	tsp salt

Sift dry ingredients together. Add oil and beat well. Add eggs one at a time and beat. Add remaining ingredients and blend well. Pour into 9 x 13 pan that has been oiled and lightly floured. Bake at 350 for approximately 50 minutes.

Cream Cheese Icing:

Mix together:

125	gram pkg cream cheese
1/4	cup butter
1	tsp vanilla

Gradually beat in approximately:

3	cups icing sugar

Spread onto cooled cake.

Laura Schultz, Desboro, Ontario

"Some people find life an empty dream because they put nothing into it."

NORTHERN LIGHTS DREAM DESSERT

Base:
1 cup flour
1 cup chopped pecans or any nuts
1/2 cup melted butter
Mix ingredients and spread evenly in a 9 x 13 pan. Bake at 350 for 20 minutes. Looks like shortbread. Cool

Layer 1:
1 cup icing sugar
8 oz pkg cream cheese
In a mixing bowl, mix together icing sugar and cream cheese until well blended. spread on cooled base.

Layer 2:
1/2 large container Cool Whip or 1 cup whipped cream
Put the Cool Whip or whipped cream on top of the cream cheese mixture.

Layer 3:
2 large pkg instant chocolate pudding
3 cups milk
Mix together instant puddings and milk. Spread over Cool Whip or whipped cream.

Layer 4:
1/2 large container Cool Whip or 1 cup whipped cream
Put Cool Whip or whipped cream over pudding layer.

Garnish:
Grated chocolate
Sprinkle with grated chocolate. Refrigerate.

Marion Thompson, Holland Centre, Ontario

FAIRY DRUMSTICK CAKE

2	cups graham wafer crumbs
1/2	cup chopped walnuts
1/4	cup melted margarine
3 1/2	tbsp peanut butter
1	large pkg cream cheese
1/2	cup white sugar
1/2	cup peanut butter
1	tsp vanilla
4	eggs
1	large container Cool Whip
1/2	cup chocolate syrup

Mix first 4 ingredients together. Save 1/4 cup for top and press rest into a large pan. Blend the cream cheese, sugar, peanut butter and vanilla on high. Add eggs, one at a time. Continue to beat until thick and creamy. Add Cool Whip. Beat in well. Pour over crumbs. Swirl 1/2 cup chocolate syrup over cheese mixture. Sprinkle balance of crumbs on top. Freeze. Take out of freezer 15 minutes before serving. Leftovers can be refrozen.

Marion Thompson, Holland Centre, Ontario

CHOCOLATE CAKE FOR ELVES

1 1/2	cups flour	3/4	tsp salt
1 1/4	cups white sugar	2/3	cup salad oil
1 1/4	tsp soda	2	eggs
1	cup sour milk	1	tsp vanilla
1/2	cup cocoa		

Combine and sift the dry ingredients together. Add 2/3 cup sour milk, salad oil and vanilla. Beat for 2 minutes. Add remaining milk and eggs. Beat for 2 minutes. Pour into 9 x 13 greased pan. Bake at 350 for 30 minutes.

Marion Thompson, Holland Centre, Ontario

GUMDROP CAKE

1	cup butter (melted)
1	cup white sugar
1	cup desiccated coconut
4	eggs (beaten)
1/2	lb white raisins
1	cup slivered almonds
1	lb gumdrops (not black)
1/2	lb red and green cherries (each - 1 lb total)
4	slices candied pineapple (best grated before adding)
3	cups all purpose flour
1	tsp baking powder
1	tsp lemon extract
1	cup milk

Cream sugar and add butter. Add beaten eggs. Add lemon extract. Sift flour and baking powder. Add alternately with milk. Beat well. Add fruit, gumdrops and nuts. Gently stir into batter. Bake at 275 about 2 hours. Makes two loaf pans.

Gloria Long, Owen Sound, Ontario

CHERRIES IN THE SNOW

1	angel food cake
1	8 oz pkg cream cheese
1	cup white sugar
1	tsp vanilla
1	cup milk
1	large tub cool whip (1 litre)
1	can cherry pie filling

Mix cheese and add sugar together. Add milk, vanilla and Cool Whip. Mix all above well. Break cake into small pieces, then put layer in the bottom of a large glass bowl. Cover cake with a layer of mixture. Alternate layers ending with mixture. Pour cherry pie filling over and chill.

A. Martin, Owen Sound, Ontario

NEWFOUNDLAND CHRISTMAS CAKE

16	oz currants
1	lb seedless raisins
1	cup mixed fruit
1	cup red cherries
1	cup whole pecans
2 1/4	cups granulated sugar
1/2	tsp salt
1	tsp baking soda
2	tsp baking powder
21/4	cups warm water
1/2	lb butter
1/2	lb margarine
1	tsp nutmeg
1	tsp cloves
1	tsp allspice
3 1/4	cups all purpose flour
3	large eggs

Into large pot measure the fruits, nuts, water, sugar, butter, margarine, spices and salt. Bring to boil, stirring often, and boil one minute. Cool. Stir together flour, baking soda and baking powder. Stir into cooled mixture. Add eggs and stir until blended. (batter is quite moist). Line three loaf pans with four thicknesses of waxed paper. Butter top sheet. Ladle batter equally into three pans. Bake at 275 for 3 1/4 to 3 1/2 hours. Let stand until cool. Wrap well in triple plastic bags.

Ann Kelly, Chair, Festival of Northern Lights Committee

"It is said that in Ireland candles lit at Christmas may only be snuffed by someone named Mary."

RASPBERRY FLAN

Base:

3/4 cup butter
3 cups icing sugar
1 1/2 cups flour

Blend and pat into spring form pan. Prick and bake at 350 for 15 minutes. Cool.

Custard:

4 egg yolks
1/2 cup sugar
1/4 cup flour
1 1/2 cups milk
1 tsp lemon rind
1 tsp vanilla

Combine sugar, flour, gradually stir in milk. Cook over double boiler. When thick, add beaten egg yolks, putting a little custard into yolks a bit at a time to warm before adding to custard. Cook and stir about 15 minutes. Remove from heat and add vanilla and lemon rind. Cool. Spread over cooled base. Place canned or fresh fruit of choice attractively over custard (pears, peaches, grapes, strawberries, etc.)

Fruit Glaze:

2 cups raspberries
1 tbsp cornstarch
1/3 cup orange juice
1/2 cup red currant jelly.

Combine orange juice and cornstarch. Add red currant jelly and raspberries. Cook glaze until thick and clear. Spoon over fruit. Chill and serve.

Festival of Northern Lights Committee

PINEAPPLE DELIGHT

2 1/2 cup graham wafers (crushed)
1/2 cup soft butter

Mix and pack into 9 x 9 baking dish. Save 1/2 cup of mixture for topping. Bake 15 minutes in a 250-275 oven

1/2 cup butter
1 1/2 cup icing sugar
2 eggs (cream well)

Mix well and spread on above mixture.

1 cup real whipping cream
1 20 oz. can crushed pineapple (very well drained)

Whip cream and add pineapple. Spread on previous mixture.

Add 1/2 cup of wafer mixture saved for topping. Chill.

Eleanor Pauling, Owen Sound, Ontario

"The worst thing about slipping on ice is realizing the parachute won't open."

Festival Favorites

Main Course

CHINESE GREEN PEPPER STEAK

2	lbs lean round steak
3/4	cup Soya sauce (divided - see below)
2	tbsp honey
1	tsp ground ginger
1/2	cup cooking oil (divided - see below)
2	large onions (thinly sliced)
2	large green peppers cut in long fine strips
1	cup water
2	tsp cornstarch

With sharp knife, trim fat from steak and cut into very thin strips (about 3" long and 1/8" thick). In a medium bowl, mix together 1/4 cup of the Soya sauce and the honey and ginger. Add the meat and mix to coat. Marinate in refrigerator for one hour. About 15 minutes before serving time, heat 1/4 cup of oil in wok or frying pan and stir over medium heat for 3 or 4 minutes. In large frying pan or wok, heat remaining cup of oil. Drain the meat and reserve any leftover marinade. Brown meat in hot oil on high heat for 2 or 3 minutes. Reduce heat and add water, onions and green peppers and stir. In a cup, mix together until smooth the remaining 1/2 cup of Soya sauce, any reserved marinade and cornstarch. Stir into meat mixture until thickened and cook 2 minutes longer. Do not overcook for the onions and green peppers should retain some of their crispness. Serve over fluffy boiled rice. Yield 6 servings. You may also add mushrooms to this dish.

Janette Gray, Owen Sound, Ontario

"In the presence of trouble, some people buy wings, others buy crutches."

GEORGIAN BAY BREAKFAST

12	slices white bread trimmed of crust
8	ozs grated cheddar cheese
1 1/2	tsp dry mustard
8	slices ham or shaved ham
7 - 9	eggs
3	cups milk
1/2	tsp salt

Butter a 9 x 13 pan. Beat eggs. Add salt, mustard and milk. Pour over layered bread, ham and cheese. Refrigerate overnight. Before baking, sprinkle with 1 cup cornflake crumbs and 1/3 cup melted butter. Bake at 350 for 35 minutes.

Scenic Route B & B (Donna McKnight), Kemble, Ontario

PARTY CHICKEN CASSEROLE

2	cans cream of mushroom soup (undiluted)
2	cups well packed diced cooked chicken
1	cup sliced mushrooms (if canned reserve liquid)
1	cup finely chopped celery
1	cup finely chopped mild onion
1/2	lb coarsely chopped cashews or blanched almonds
1/4	cup mushroom liquid or water
1/4	tsp salt
	generous shake of pepper
1	can (approximately 2 cups) chow mien noodles

Turn mushroom soup into large bowl and add all ingredients except nuts and noodles. Stir to mix. Reserve 1/2 cup each of nuts and noodles. Mix in remainder. Turn this mixture into a 9" buttered casserole. Sprinkle reserved noodles and nuts over top. Bake at 325 for 45 minutes.

Janette Gray, Owen Sound, Ontario

LASAGNA

Sauce:

2	tbsp oil
1 1/2	lb ground round or chuck beef
1	medium onion (chopped)
1/4	tsp garlic powder
1	tsp rosemary
1	14 oz. can tomato sauce
1	10 oz can mushrooms
1	green pepper (chopped)
2	cups hot water

Other ingredients:

8	lasagna noodles (you can use oven ready)
1	cup cottage cheese
8	large slices mozzarella cheese

In a large frying pan, sauté the meat and onions in the oil and brown lightly, stirring at all times to break up the meat. Add the garlic powder, pepper, rosemary, tomato sauce, green pepper, mushrooms and hot water and simmer uncovered for about 30 minutes. In the meantime, cook the lasagna noodles in boiling water for 20 minutes. Drain and rinse in cold water to prevent clinging together. You can use oven ready noodles and you would not cook or drain them. Into a 9" x 13" pan, measure 2 cups of the sauce. Arrange layers as follows: 4 lasagna noodles, cottage cheese, 4 slices mozzarella cheese, half of remaining sauce, 4 lasagna noodles, all remaining sauce and finally 4 slices mozzarella cheese. Bake at 350 for 30 to 40 minutes. Let rest 15 minutes before cutting into squares and serving. Serves 8 to 10 people.

Janette Gray, Owen Sound, Ontario

SCRUMPTIOUS SALMON BAKE

Base:

1 1/2	cups flour
1/4	tsp salt
1	tsp paprika
1/2	cup butter (room temperature
1	cup shredded cheddar cheese

Filling:

1	large can salmon

Topping:

3	eggs
1	cup sour cream
1/2	cup mayonnaise
1	green onion, chopped fine

Blend base ingredients together and set aside 1 cup for topping. Pat pastry into 9" cake pan or pie plate. Drain and clean 1 large can of salmon (red is best but pink can be used) and spread over pastry. Beat the topping ingredients together and pour over salmon. Sprinkle remaining 1 cup of crumbs from base over top. A handful of almonds makes a nice finish. Bake for 1 hour at 350 to 375.

Janette Gray, Owen Sound, Ontario

WILD RICE BROCCOLI CASSEROLE

1/2	lb cheddar cheese (grated)
2	heads broccoli (approximately 2 lbs)
1	pkg Uncle Ben's Wild Rice mixture
2	tins (or less) mushroom soup

Cook rice mixture as directed. Cook broccoli until crunchy. Mix soup and cheese. Butter the casserole dish. Alternate cheese-soup mixture, broccoli and rice in layers. Sprinkle with additional grated cheese. Cook at 350 for one hour.

Patricia Currie, Owen Sound, Ontario

POTATO DELUXE

1	kg package frozen hashbrowns
1/4	cup melted butter or margarine
1	can of cream of chicken soup
250	ml sour cream
8	oz grated cheddar cheese
1	large onion (chopped)

Sauté onion in butter until clear in color. Mix soup, sour cream, and cheese together, add onion and butter mixture. Stir in package hashbrowns. Put in small roaster or casserole dish. Top with grated cheese. Bake at 350 for 1 hour. Leftovers freeze well. You can cook it in your slow cooker on low all day if you want.

Alice Leroux, Hanover, Ontario

ALLIGATOR PIE

1	prepared puff pastry
2	tbsp butter
1/2	lemon
2	medium cloves garlic
1/2	lb raw shrimp
1/4	lb raw scallops
1/4	lb fake crab
1	small stalk celery
1	small onion
1	tsp coarse pepper
1	tsp season salt
1	medium egg white
1	tsp white sugar

Defrost puff pastry in refrigerator. In heavy fry pan, melt butter and crushed garlic. When the butter has taken on the garlic flavour, increase heat and add shrimp, scallops and crab, stirring constantly. When half cooked, add zest of lemon and lemon juice, spices, celery and onion and continue stirring. When cooked, allow to cool. Roll out puff pastry into large sheet and cover with seafood mix. Roll and seal the pastry into a long sausage shaped roll. With a sharp knife, cut the top of the pastry to allow steam from seafood mix to escape and brush pastry with egg white. Transfer roll to a lightly oiled baking pan and cook according to instruction. Serve hot with seafood sauce.

Peter Lemon, Owen Sound, Ontario

OVEN BAKED FRENCH TOAST WITH APPLES AND CINNAMON SYRUP

4 eggs
1 cup milk
3 tbsp sugar
1 tsp vanilla
1/2 tsp cinnamon
8 thick slices egg bread or french bread
3 tbsp butter (melted)

In a large flat dish whisk eggs with milk, sugar, vanilla and cinnamon. Dip bread into egg mixture. This may take 5 minutes. To cook, use one or two baking sheets. Either line with aluminum foil and brush generously with melted butter or spray well with non-stick cooking spray. Arrange bread in a single layer on prepared pans. Bake in a preheated 375 oven for 12 minutes. Turn bread over. Bake 10-15 minutes longer until browned and puffed.

Apples and Cinnamon Syrup:
2 tbsp butter
1/2 cup brown sugar
1/3 cup water
1/2 tsp cinnamon
3 apples, peeled, cored and sliced
Add butter and brown sugar to a deep skillet. Cook about 3 minutes until melted. Add water, cinnamon and apples. Cook just until tender about 8-10 minutes. Serve french toast with apples and syrup on top.

Microwave Method:
To prepare apples and cinnamon syrup in microwave, place all ingredients in a 3 qt. microwave safe casserole. Cook, uncovered on high for 5-8 minutes stirring twice, until apples are tender.

Kerry-Ann Weaver, Owen Sound, Ontario

CHRISTMAS SWEET POTATO AND CARROT CRISP

5	large sweet potatoes
12	carrots
3/4	cup orange juice
2	tbsp liquid honey
2	tbsp butter
2	tsp cinnamon
2	cloves garlic, minced
1	tsp salt

Peel and cut carrots and sweet potatoes into chunks. Boil until tender. Drain. Blend/puree in food processor. Add remaining ingredients and blend together. Spoon into 9 x 13 greased baking dish.

Topping:

1 1/2	cups fresh bread crumbs
1/2	cup chopped pecans
1/3	cup melted butter
1	tbsp fresh parsley

Combine and sprinkle on top. Cover with foil and bake at 350 for 20 minutes. Uncover and bake 30 minutes longer. Makes 8-10 servings. Great with turkey or chicken.

Sandra Lee Hibma, Owen Sound, Ontario

"A marriage has a good chance of surviving if it lasts through the lumpy gravy stage."

"Become the most positive and enthusiastic person you know."

FRESH HERBED SAUSAGES

These flavorful sausages are unique and easy to prepare because they are made without a casing.

1	lb lean ground pork
1	tbsp butter
1/3	cup onion (finely chopped)
1/4	cup fresh parsley (finely chopped)
1/2	cup fine dry bread crumbs
1/4	tsp lemon rind (finely grated)
1/4	tsp each of sage, thyme and dry mustard
1/4	tsp each of salt and pepper
	pinch of ground or fresh ginger and nutmeg (generous)
2	tbsp chicken stock

In food processor or in batches in blender, process pork until very finely ground. Set aside. Melt butter in skillet and add onion and parsley and cook until onions are transparent (not brown). Remove from heat, stir in bread crumbs, lemon rind, sage, thyme, mustard, salt pepper, ginger and nutmeg. Add to pork. Add chicken stock and mix well. Shape into sausages about 4 inches long and 1 inch thick or smaller. Allow sausages to stand for 10 minutes. Brown evenly in skillet over medium high heat (about 10 minutes or until nicely browned and cooked through). I like to glaze them with a mixture of honey and mustard while they are cooking. These are delicious hot or cold. May be sliced for appetizers.

For freezer: Before freezing, dust lightly with seasoned flour, pack in single layer in shallow container. Thaw before cooking.

Betty Adair, Owen Sound, Ontario

XMAS EVE TUNA AND MACARONI CASSEROLE

1	can cream of mushroom soup
1/2	cup milk
7	oz can tuna (flaked and drained)
1/4	cup finely minced onion
1/2	cup shredded cheddar cheese
2	cups cooked macaroni (about 1 cup uncooked)

Blend the above ingredients in a buttered 1 1/2 qt casserole. Sprinkle top with 1/2 cup additional cheese. Cover. Bake at 400 for 30 minutes. Serves 4

Marion Thompson, Holland Centre, Ontario

FESTIVE COATING MIX (FOR OVEN FRIED CHICKEN)

2	cups dried bread crumbs
1 1/2	tsp salt
1 1/2	tsp paprika
1	tsp celery salt
1	tsp onion salt
1/4	tsp pepper
1	tsp poultry seasoning
1/4	cup vegetable oil

Blend ingredients with fork or blender until well mixed. Keep unrefrigerated in tightly covered container. When ready to use, preheat oven to 350. Put 1/2 cup coating in paper or plastic bag. Moisten chicken pieces with water or milk and shake one piece at a time in bag. Add more mix as needed. Lay chicken skin side up in greased pan and bake 1 hour or until tender. No turning needed.

Marion Thompson, Holland Centre, Ontario

SHEPHERD'S HONEY GARLIC SPARERIBS

1 kg pork spareribs
125 ml honey
50 ml water
50 ml soya sauce
125 ml ketchup
2 cloves of minced garlic

Preheat oven to 160 Celsius. Cut spareribs into serving size pieces. Place in single layers in shallow pan. Place in oven and bake for 30 minutes. Drain fat from pan. Meanwhile, combine remaining ingredients in small saucepan. Bring to a boil, reduce heat, and simmer for 5 minutes. Stir occasionally. Pour sauce over spareribs that have been drained of fat. Cover ribs and return to oven for 1 1/2 hours or until tender. Turn ribs every 20 minutes to coat with sauce. Makes 4 servings.

Marion Thompson, Holland Centre, Ontario

FRENCH TURNIP

Mix:
2 cup mashed turnip
2 tbsp butter
1 egg
salt, pepper and savory
Cream sauce for top of turnip:
3 tbsp butter
3 tbsp flour
1 cup milk
1/2 cup grated cheese.
Bake at 400 for 25 minutes. Can make ahead.

Sandy Connell, London, Ontario

TOURTIER

To help you through the Christmas rush prepare this tourtiere now and freeze for your Christmas entertaining.

2	lbs lean ground pork
1	clove garlic (minced)
1	onion (finely chopped)
1	tsp sage
1/4	tsp each, nutmeg, black pepper, ground cloves and allspice
1	cup beef stock
3	potatoes, cooked and mashed

Pastry for one 9 inch double crust pie

In a large skillet, brown pork with garlic, onion, sage, nutmeg, pepper, cloves and allspice. Stir in stock and cook over medium heat stirring about 15 minutes until meat is cooked and half the liquid is evaporated. Reduce heat and simmer 15 minutes longer. Stir in mashed potatoes until well mixed. Cool for 30 minutes.

Roll our pastry to fit pie plate. Fill with cooled meat mixture, pressing it firmly into the lined pie plate. Cover with top crust of pastry, seal. Cut slashed in top for steam vents. Bake in a 425 oven for 10 minutes. Reduce heat to 350 and bake another 35 minutes longer or until golden, Refrigerate for up to 3 days or freeze for up to 3 months. Makes 8 servings,

Sandy Connell, London, Ontario

"Happiness is a direction, not a destination."

"God made you original, not a copy."

TILLIES MEAT LOAF

1	lb lean ground beef	salt, pepper to taste
1/2	lb ground pork	garlic powder to taste
1-1 1/2	cups soft bread crumbs	
1	can tomato sauce (8 oz)	
1	egg beaten	
1	tbsp Worcestershire sauce	
2	tbsp dried parsley flakes	
3	tbsp dried onion flakes	
1 1/2	tsp dried herb seasoning	
	sweet horseradish glaze (optional)	

Measure sheet of heavy-duty foil 10 inches long. Fold in a 1/2 inch border on raw edges. Coat pan with non-stick spray and line with foil leaving and overhand of extra foil on either side for handles. Preheat oven to 350. In large mixing bowl, crumble meat, breaking up clumps with a fork. In a second bowl, stir together the bread crumbs, tomato sauce, egg, and all the seasonings. Pour over meat and mix well but lightly with a fork. Toss mixture into prepared pan pressing with hands to pack down, Firmly tap pan several times on counter to settle meat and remove any air bubbles. Tent pan loosely with foil and bake in a 350 oven for 30 minutes.

Remove pan from oven. Discarding foil tent. Tilt pan and draw out any collected fat and juices with a bulb-type baster. Return meat loaf to oven and continue baking for 1 hour or until instant meat thermometer inserted in center registers 170. If desired, during the last half hour of baking, spoon glaze over top. Remove meat loaf from oven and let stand 10 minutes to settle juices. Run a slim metal spatula around inside edge of pan to loosen any stuck edges. Using overhanging foil as handles, carefully lift meat loaf to a grooved cutting board to drain. When ready to serve, run the spatula between the meat loaf and the foil. Lift meat loaf to platter. Slice and serve with prepared or spicy mustard. Makes 4 to 6 servings. Top with sweet horseradish glaze for meatloaf.

Tillie Watson Celments, California, USA

SWEET HORSERADISH GLAZE FOR MEATLOAF

In a small bowl stir together 1/2 cup ketchup or cocktail sauce, 2 tbsp brown sugar, 1/2 tsp dry mustard, 1 tsp Worcestershire sauce, 2-3 tsp prepared horseradish and garlic powder and pepper to taste. Spoon over meat loaf during last 20-30 minutes of baking.

Tillie Watson Clements, California, USA

ITALIAN SAUSAGE AND POTATOES

2 lbs spicy Italian sausage links cut in 1 inch pieces (leave casing on)
2 lbs boiling potatoes peeled and cut into chunks (about 6 medium potatoes)
1 large or 2 medium onions, peeled, halved and sliced
1 can whole Italian plum tomatoes
water
salt and pepper to taste

In a dutch oven or large pot, layer the sausage pieces, potato chunks and sliced onion. Crush the tomatoes by hand and add to pan along with all their juice. Fill can full of water and add, using more if necessary to be sure ingredients are just covered with liquid. Cover pan and bring to a slow boil over medium high heat, stirring occasionally. Reduce heat, cover and simmer, about 1 1/2 to 2 hours or until sausage is cooked through and potatoes are fork tender. Stir several times while cooking. Ladle into soup bowls and serve with hot crusty bread for dunking. Makes 6 to 8 servings.

Tillie Watson Clements, California, USA

CHRISTMAS SALMON LOAF

1 large can salmon (chopped fine) juice of 1 lemon
1 cup bread crumbs salt and pepper
2 well beaten eggs 1/2 cup milk

Put all ingredients together and mix well in casserole and bake at 375 for 30 minutes. Kay Rydall, Owen Sound, Ontario

ITALIAN VEAL ROLLS

1	lb whole veal fillet, trimmed of excess sinew and fat
2	medium onions finely chopped
2	tbsp olive oil
4	tbsp tomato paste
1/2	cup parmesan cheese
	olive oil
1	cup Italian seasoned bread crumbs
1	tbsp Italian herb seasoning or 4 bay leaves crumbled
1/4	tsp garlic powder
	tomato slices (1 for each veal roll)
1/2	cup grated mozzarella cheese

Partially freeze veal fillet. Cut into thin slices. You should get about 24 to 26 slices. Flatten each slice with the flat side of a meat mallet. Set aside. Sauté chopped onion in olive oil until soft but not brown. Remove from heat. Stir in tomato paste. Cool. Add parmesan cheese, stirring to make a paste-like filling. Place a walnut size piece of filling on one end of the filet slice. Roll up jelly roll fashion. Coat with olive oil then in bread crumbs. Place seam side down in 9 x 13 baking pan. Continue until all pieces have been filled, oiled and crumbed. Season with Italian herb seasoning and garlic powder. Cover and bake in preheated 375 oven for 20 - 25 minutes or until meat is tender when fork tested. Uncover. Top each roll with a slice of tomato and some mozzarella cheese. Return to oven and bake until cheese is melted and rolls are lightly browned. Season with more parmesan cheese and Italian herb seasoning if desired. Makes 4 to 6 servings for a main course or 10 to 12 servings for an impressive appetizer.

Tillie Watson Clements, California, USA

NO CRUST ZUCCHINI QUICHE

4	cups shredded zucchini (about 1 to 1 1/4 lbs)
4	eggs (lightly beaten)
1/4	cup oil (vegetable or safflower)
	salt and pepper to taste
1	cup baking mix (such as Bisquick)
2	cups grated swiss cheese (1/2 lb)
	salsa for serving (if desired)

Grease and coat with non-stick spray a 9 inch pie plate or quiche dish. Preheat oven to 375. In a large bowl, stir together with a fork the zucchini, eggs, oil and salt and pepper until combined. Stir in the baking mix and cheese. Pour into prepared dish and bake at 375 for 30-35 minutes or until puffed and golden brown and a knife inserted in center comes out clean. Remove from oven and let cool slightly then cut into wedges and serve. Pass a spicy salsa, slightly warmed for additional enjoyment. Makes 6 main dish servings. You can use a nice contrast of yellow and green squash rather than all zucchini.

Tillie Watson Clements, California, USA

TUNA FISH CASSEROLE

2	cups cooked noodles or macaroni
1	cup cubed cheese
1	cup cut up celery
1	cup canned tomatoes
2	cans tuna
1	can mushrooms
1	can cream of chicken or mushroom soup
1	onion minced
	few strips of green pepper
1	cup of either green beans or peas

Bake 30 minutes at 350 then add slices of cheese on top. Return to oven to brown.

Elaine Morrow, Owen Sound, Ontario

ONION MUSHROOM CHICKEN

Chicken pieces (skinless breasts and thighs)
1 envelope onion mushroom soup mix
white wine
1/2-1 cup sour cream

Place chicken pieces in single layer in large casserole dish. sprinkle evenly with soup mix. Moisten generously with white wine Cover with foil and cook at 325 until very tender (at least one hour) Remove chicken pieces, add water to extend sauce if needed, then stir in sour cream until smooth. Return chicken to sauce and replace in oven just until well heated. Serve with noodles or rice.

Claire Lewis, Owen Sound, Ontario

GRILLED PORTOBELLOS WITH THREE ONION SAUTÉ

2 6-8 oz fresh portobello mushrooms

1/3	cup olive oil	1	shallot (finely chopped)
3	tbsp vinegar	1	shallot (finely chopped)
1	tbsp balsamic vinegar	2	tbsp olive oil
1	tsp snipped fresh rosemary or 1/4 tsp dried rosemary (crushed)	1	sweet green pepper (quartered)
1/4	tsp salt	1	med sliced onion
1	small leek (thinly sliced)		

Cut off the mushroom stems even with the caps. Combine the 1/3 cup olive oil, vinegar, balsamic vinegar, rosemary, and salt in a small bowl. Brush both sides of the mushrooms with some of the mixture. Let stand 30 minutes. Cook onion, leak and shallot in the 2 tbsp olive oil in a medium skillet until tender. Remove from heat. Cover and keep warm. Grill mushrooms on an uncovered grill directly over medium coals about 20 minutes or until centers are tender, turning once. Brush pepper quarters with some of the vinegar mixture. Add pepper to the grill the last 5 minutes of grilling, turning once. Slice the mushrooms about 1/2 inch thick. Thinly slice the pepper. Toss the pepper with the onion mixture and transfer to a serving platter.

Helen Anne Holmes, Kimberley, Ontario

TRIPLE MUSHROOM TART

1/2	of a 15 oz pkg folded refrigerated unbaked pie crust
1	cup chopped fresh shiitake mushrooms
1	cup sliced fresh brown or white mushrooms
1	cup chopped fresh oyster mushrooms
1	tsp snipped fresh marjoram
	or 1/4 tsp dried marjoram crushed
2	tbsp margarine or butter
3/4	cup shredded Gruyere cheese
3/4	cup shredded swiss cheese
1/2	cup chopped Canadian style bacon or fully cooked ham
2	slightly beaten eggs
1/2	cup milk
1	tbsp snipped chives
	Canadian style bacon cut into thin wedges (optional)
	fresh marjoram sprigs or snipped fresh marjoram (optional)

Using pastry according to package directions, ease into a 9 inch tart pan with a removable bottom. Press pastry into flutes on the side of the tart pan and trim even with top of pan. do not prick. Line pastry with a double thickness of foil. Bake at 450 for 8 minutes. Remove foil, continue baking 4-5 minutes or until set and dry. Reduce oven temperature to 375. Cook all mushrooms in margarine or butter in a large skillet over medium-high heat for 4-5 minutes or until mushrooms are tender and any liquid is evaporated. Remove from heat. Combine Gruyere cheese, swiss cheese and the chopped Canadian style bacon in a large bowl. Add mushroom mixture, eggs, milk and chives. Stir to thoroughly mix. Pour carefully into partially baked pastry shell. Bake at 375 about 20 minutes or until set and golden. Cool in pan on a wire rack for 10-15 minutes. Remove from pan. Cut into wedges. If desired garnish with Canadian style bacon wedges and fresh marjoram sprigs. Makes 10 servings.

Helen Anne Holmes, Kimberley, Ontario

** FESTIVAL WINNING RECIPE **

GRILLED CHICKEN WITH CHIQUITA LIME SALSA

6 chicken breast halves without skin, cleaned
salt and pepper

Salsa:

3 chiquita bananas cut into 1/4 inch cubes
1/2 red pepper, cubed
1/4 green pepper, cubed
2 tsp fresh lemon juice
2 tsp fresh lime juice
1 tbsp fresh chopped cilantro or parsley
1/2 tsp red pepper flakes
1/2 tsp salt

Combine ingredients for salsa in a bowl. Place plastic wrap directly on top of salsa and let sit for 1-2 hours at room temperature to allow flavors to blend. Stir before using. Grill or broil chicken. Season with salt and pepper. Top with banana lime salsa. Makes 6 servings.

Shannon Lee Kelly, London, Ontario

ROAST TURKEY BREAST

4-5 lb fresh or frozen whole turkey breast thawed
2 tbsp oil
1 tsp thyme leaves
salt and pepper
1 medium onion, peeled and quartered
orange glaze for turkey

Heat oven to 350. Brush turkey breast on all sides with oil. Rub thyme inside and outside of cavity. Sprinkle with salt and pepper. Place breast skin side up on rack in roasting pan. Place onion and garlic inside breast cavity. Bake at 350 for 30 minutes. Cover, bake for 2 to 2/12 hours or until turkey is tender throughout. Serve with orange glaze. Makes 8 - 10 servings.

Shannon Lee Kelly, London, Ontario

ORANGE GLAZE FOR TURKEY

1	tbsp margarine or butter
1/2	cup orange marmalade
1/2	cup frozen orange juice concentrate, thawed
1/2	tsp ginger

In a small saucepan, melt margarine. Add marmalade, orange juice concentrate and ginger. Cook over medium heat until smooth and bubbly, stirring constantly. Make about 1 cup.

Shannon Lee Kelly, London, Ontario

**** FESTIVAL WINNING RECIPE ****

SOUTH INDIAN SWEET POTATOES/YAMS

3	cooked sweet potatoes (2 cups mashed)
2	tsp oil
1/2	tsp black mustard seeds
3/4	cup green pepper, finely chopped
1	fresh green chili, minced, or dash or cayenne (optional)
1/2	tsp ground cumin (or cumin seeds)
1/2-1	tbsp lemon juice
	salt and pepper to taste

Peel and mash sweet potatoes. Heat oil. Sprinkle in mustard seeds and keep covered over high heat while they pop. Do not burn them! When popping noise dies down add the green pepper. Return to medium low and sauté, adding chili pepper (if using), and cumin. When green pepper is tender, add mashed sweet potatoes and heat through. Add lemon juice to taste and salt and pepper. Serves 4.

Lynn Vining, Owen Sound, Ontario

"Always tell the truth, and you'll never have to remember what you said."

HOLIDAY ROASTED TURKEY BREAST

Turkey breasts work well for a small family and for those who prefer white meat.

1/4	cup butter, softened
3	cloves garlic, crushed
2	tbsp fresh tarragon or 2 tsp dried, fresh is best
	salt and pepper to taste
2	tsp grated lemon rind
2	tbsp lemon juice
4	lbs or more of turkey breast with skin
1	onion sliced
2	carrots sliced
8	cloves garlic, peeled
1/2	cup white wine
	sprig of fresh rosemary (optional)

Sauce:

3	cups chicken or turkey broth
1	tbsp tomato paste
1	tbsp marmalade
1	tbsp soya sauce

Cream butter, garlic cloves, tarragon, salt and pepper, lemon rind and juice together. With finger tips east turkey skin away from breast, forming a cavity. Stuff garlic butter under skin. Strew onion, carrots, rosemary, garlic cloves on bottom of roasting pan. Pour white wine over. Place turkey breast on top. Roast at 375 for 1 1/2 hours or until juices run clear. More time is needed for larger breast. Let rest for 10 minutes out of pan. Skim fat from pan Pour in broth (pan contents can be pureed if desired) Whisk in tomato paste, marmalade and soya sauce. Bring to boil and then simmer for 5 minutes or until slightly thickened. Taste for seasoning, adding more salt or pepper as needed. Carve breast and serve with sauce. Serves 6-8.

Lynn Vining, Owen Sound, Ontario

CARIBBEAN CHICKEN

12	chicken pieces
1	tbsp oil
1	onion chopped
1/2	cup chicken broth
2	tsp curry powder
1	tsp ground cumin
1/2	tsp hot chili flakes (optional)
1	tbsp lemon or lime juice
	salt and pepper to taste
1	cup pineapple chunks drained
1	green or red pepper chopped
2	firm but ripe bananas peeled and sliced
1/4	cup rum or pineapple juice
2	tsp cornstarch

In a large frying pan over medium heat, cook chicken in oil until lightly browned. Add onion and stir until tender. In a small bowl, combine broth, curry powder, cumin, chili flakes, lemon or lime juice, salt and pepper. Pour over chicken. Reduce heat, cover and simmer until tender and no longer pink. Increase heat, stir in pineapple and pepper. Cook 5 minutes to soften pepper. Stir in bananas and heat through. Remove chicken and vegetables and fruit to warm plate. Combine rum or juice and cornstarch until smooth. Stir into remaining sauce in pan and cook until thickened. Pour over chicken.

Lynn Vining, Owen Sound, Ontario

"When you help someone up a mountain, you'll find yourself close to the summit too."

REINDEER BOURGUIGNON

4	lbs reindeer meat
	red wine (burgundy)
1	clove garlic, chopped fine
	flour for dredging
1/2	tsp salt
1/4	tsp pepper
2	tbsp olive oil
1	tbsp butter
2	tbsp flour
1	cup broth or consommé
1	bay leaf
2	tbsp tomato paste
1/2	cup diced carrots
4	small onions
1	cup mushrooms, sliced
1	green pepper chopped

Cut the meat into bite size pieces. Place in bowl and cover with wine, add the garlic and let stand overnight. Strain the meat and dredge with flour, season with salt and pepper. Set wine aside. Heat the olive oil and butter in a heavy pot and brown the meat on all sides. Remove meat. Brown 2 tbsp flour in the pot, then add 1 cup broth and 1 cup of the wine which was drained from the meat, blend well. Add the bay leaf and tomato paste.

Return the meat to the pot, cover and simmer for 2 hours. Add the carrots, onions, mushrooms and green pepper and simmer until the vegetables are tender. Serve with boiled potatoes. Serves 6. These are not Santa's reindeer.

Don "Beaver" Johnston, Owen Sound, Ontario

TOURTIER

In a saucepan combine and cook the following ingredients:

3/4	lb ground pork
3/4	lb ground beef (lean)
1	small onion (minced)
1/2	cup water
1 1/2	tsp salt
1/4	tsp each of cinnamon, sage, pepper, celery salt
1	clove garlic (minced)
	pinch cloves

Bring to a boil and cook stirring constantly until meat loses red colour. Cover and reduce heat to simmer for 45 minutes or until very tender. Boil and mash 3 medium sized potatoes. Mix potatoes into tender meat mixture. Cool. Prepare your favourite pastry, roll half into a 9" pie plate. Fill with mixture and cover with remaining pastry crust. Seal edges and slash top. Bake in 425 oven for 15 minutes or until crust starts to be golden. Reduce oven to 350 for 30-40 minutes.

Beverly Nicolson Trask, Hepworth, Ontario

AUNT WANDA'S BARBEQUE BEEF

1	14 oz bottle ketchup
1	tbsp prepared mustard
1	tbsp vinegar
1	tsp pepper
4	tbsp sugar (white or brown)
1	tsp paprika mix
1/2	cup water

Empty ketchup into saucepan and add mustard and other ingredients. Simmer over low heat for 15 minutes. In frying pan sauté in 2 tsp oil, 1 diced onion. Ad 2 lbs ground beef, add sauce and simmer 20 minutes. Serve over hamburg buns.

Gail Perkins, Hepworth, Ontario

SPARERIBS

3	lbs spareribs
	salt and pepper
1/2	cup diced onion
1/4	cup green pepper
2	cans tomato soup
1/2	tsp dry mustard
1	tbsp Worcestershire sauce
1/3	cup vinegar
1	19 oz. can crushed pineapple
1/4	cup brown sugar

Brown meat. Drain off fat. Mix ingredients. Pour over ribs. Simmer slowly for 1 hour. Stir occasionally.

Gail Perkins, Hepworth, Ontario

EGG NOG FRENCH TOAST

6	eggs
2	cups half and half or milk
1/4	cup sugar
1/4	tsp nutmeg
1 1/2	tsp vanilla
3/4	tsp rum extract
16-18	slices firm white or whole wheat bread
	butter or margarine melted

Grease 2 cookie sheets. In medium bowl, combine eggs, half and half, sugar, nutmeg, vanilla and rum extract. Beat until well blended. Cut each slice of bread with decorative cutter, if desired. Dip each slice of bread in egg mixture. Place on prepared cookie sheets. Cover lightly with foil. Freeze 1-2 hours or until completely frozen. To store, remove from freezer, stack slices, placing waxed paper between, and wrap stack in foil. Return to freezer. Heat oven to 425. Remove bread slices from freezer, brush 1 side with melted butter. Place buttered side down on ungreased cookie sheets. Bake at 425 for 10 minutes. Brush top with butter, turn buttered side down. Continue to bake an additional 10 to 15 minutes or until golden brown. Makes 16-18 slices. Sandy Connell, London, Ontario

TURKEY PASTA BAKE

10	oz fusilli or rotini pasta
1 3/4	lb skinless, boneless turkey thighs, cooked
4	cups canned tomatoes
2 1/2	tbsp tomato paste
4	oz chopped onions
4	oz sliced mushrooms
1	tbsp sugar
2	tsp dried marjoram leaves
1	tsp dried oregano
6	cloves garlic, minced
1/2	tsp white pepper
1	cup cold turkey or chicken stock
3	tbsp cornstarch
4	oz shredded mozzarella cheese

Cook pasta according to package directions until tender but slightly firm (about 8 minutes) drain and rinse with cold water. Cut turkey into 1/2 inch cubes. In a large saucepan, combine tomatoes, tomato paste, onions, mushrooms, sugar, marjoram, oregano, garlic and pepper. Bring to boil, breaking up tomatoes with a spoon. Reduce heat and simmer 10-15 minutes. Whisk stock and cornstarch together. Stir into tomato mixture. Bring to boil and boil 1 minute. Stir in cooked pasta, and turkey. Fill large baking pan with mixture and top with cheese. Bake in 350 oven for 30-40 minutes or until hot. Can also be made with chicken.

Nancy Monger, London, Ontario

"You're getting old when you never consider throwing a snowball."

"The best way to bring focus into your life is never to place a question mark where God has put a period."

SWEET POTATO CRUNCH

Preheat oven to 400. Use shallow 9 x 13 baking pan.

Sweet Potatoes:

4	lbs sweet potatoes
1/4	cup sugar
2	tbsp cornstarch
1	tsp salt
2	cups orange juice
2	tbsp butter
1/2	tsp cinnamon

Peel potatoes and cut into 1/2 inch slices. Arrange in rows in baking pan, overlapping slices. Set aside. In a small pan, combine sugar, cornstarch and salt. Stir in orange juice until well blended. Bring mixture to a boil and cook, stirring constantly, until clear and thickened, about 1 minute. Remove from heat and add butter and cinnamon. Pour over sweet potatoes. At this point, you may cover and set aside until ready to bake.

Topping:

1	cup soft bread crumbs
3/4-1	cup pecans chopped
1/3	cup butter melted
1/2	cup fresh parsley chopped

Combine bread crumbs, pecans, butter and parsley, Sprinkle over sweet potatoes. Bake covered 45-50 minutes. Remove cover and bake additional 15-20 minutes.

Trish Gamble, London, Ontario

WILD RICE AND BROCCOLI

1/2	lb grated cheese (cheddar)
2	heads broccoli
1	pkg Uncle Ben's wild rice mixture
2	cans mushroom soup

Cook rice as directed. Cook broccoli until crunchy. Mix soup and cheese and save some cheese for top. Butter casserole. Alternate cheese/soup mixture, broccoli, rice in layers. Sprinkle top with grated cheese. Cook 350 for 1 hour.

Kerry-Ann Weaver, Owen Sound, Ontario

PUFFED CAULIFLOWER AND CHEESE

1	medium head of cauliflower washed, trimmed and quartered
2	tbsp flour
1	cup milk
	salt and pepper to taste
1/4	cup white bread crumbs
3	large eggs, separated
1	cup grated swiss cheese

Preheat oven to 400. Grease two quart baking dish. Divide cauliflower quarters into florets and boil in salted water until just crunchy tender. Drain. Melt butter in large saucepan, add milk gradually and stir until smooth. Return to heat and cook until boiling, stirring constantly. Add salt and pepper to taste and most of bread crumbs. Save some for topping. Stir in egg yolks, cheese and cauliflower. Beat egg whites until stiff in large mixing bowl. Fold gently into mixture. Spoon into baking dish and sprinkle with remaining bread crumbs. Bake for 30 minutes or until puffy and brown.

Kerry-Ann Weaver, Owen Sound, Ontario

HOLIDAY CHICKEN PASTA

10	oz pkg wide noodles
2	cups cooked boneless chicken breasts
1	can cream of mushroom soup
1	can cream of celery soup
1	can cream of chicken soup
4 1/2	oz ripe olives (optional)
1/2	cup grated cheddar cheese
	paprika
	bread crumbs

Cook noodles and drain. Mix remaining ingredients except for 1/2 cup of the cheese, paprika and bread crumbs. Toss with the noodles and place in a 9 x 13 greased baking dish. Top with remaining cheese. Sprinkle with paprika and bread crumbs. Bake at 350 for 25-30 minutes. Freezes well.

Wilma Jean Robinson, Kincardine, Ontario

QUICHE

Melt 3 tbsp butter in pan. Add 2 cut up green onions and fry until tender. Set aside.

Beat 2 eggs
Add:

1	tall can evaporated milk
1/2	cup grated cheddar cheese
1/2-1	cup cut up ham pieces
1 1/2	cups broccoli cut into small pieces
1	can drained button mushrooms
	fried onions

Mix together and pour into unbaked pie shell. Bake at 400 for 35 minutes.

Laura Schultz, Desboro, Ontario

SPINACH CASSEROLE

Cook and drain 1 10 oz frozen chopped spinach

Mix with

1	cup cooked rice
1	cup shredded sharp white cheddar
2	beaten eggs
2	tbsp butter
1/3	cup milk
2	tbsp chopped onion
1/2	tsp Worcestershire sauce
1	tsp salt
1/2	tsp rosemary

Bake at 350 for 20-25 minutes. Can be doubled. Freezes well.

Joan Cassils, London, Ontario

PECAN CHICKEN

6	chicken breasts, skinned and boned
1	cup cracker crumbs (about 24 soda crackers)
1/2	cup parmesan cheese
1/3	cup pecans, very finely ground
1	tsp dried thyme
1/2	tsp dried tarragon
1	clove garlic, minced
1/2	cup melted butter

In bowl, combine crumbs, parmesan, pecans, thyme, tarragon and garlic. Dip chicken in butter then in crumb mixture. Bake uncovered at 400 for 15-20 minutes or until golden brown and cooked through.

Joan Cassils, London, Ontario

HEARTY MAPLE STEW

1/4	cup flour
1	tsp salt
1/2	tsp ground ginger
1/4	tsp garlic powder
1/4	tsp pepper
2	lbs stewing beef 1 inch cubes
3	tbsp oil

Combine flour and seasonings in plastic bag, add beef and shake. Brown beef in hot oil.

1	19 oz can tomatoes
2	medium onions
1	cup water
1/2	cup dry red wine
1/4	cup maple syrup (may use 1/2 cup but must be real maple syrup)

Add tomatoes, onions, water, wine and maple syrup to beef. Place in medium size roasting pan and cook in oven at 325 for 1 1/2 - 2 hours.

3	cups potato chunks
2	cups carrot chunks
1	cup sliced celery

Add potatoes, carrots, and celery to mixture and continue cooking 45-60 minutes, or until desired tenderness. If desired, thicken with 2 tbsp flour or cornstarch.

Marian Armstrong, Owen Sound, Ontario

GRANDMA KAY'S SUNDAY DINNER

6 pork chops
6 tbsp raw rice
6 tbsp chopped onion
6 slices ripe tomato
6 slices green pepper
salt and pepper
garlic
paprika
2 tbsp flour
3 cups boiling water

Brown pork chops. Place in large flat casserole. On each chop place 1 tbsp rice, 1 tbsp chopped onion, a thick slice of tomato and a slice of green pepper. Sprinkle with seasonings. Carefully pour boiling water between chops so as not to disturb mixture. Add remaining rice, onion, etc. Place a lit on casserole and bake for two hours at 350.

Kay Rydall, Owen Sound, Ontario

CHRISTMAS GLAZE FOR HAM

Bake whole ham according to direction for the type you buy. Combine:

1/2 cup honey
1 cup brown sugar (packed)
1/4 cup apricot nectar.

Spread on scored, skinned ham. Baste with some mixture twice during final half hour of baking. Decorate top of ham while hot with groups of green gumdrops or angelica leaves and cinnamon candies to form holly leave and berries.

Kay Rydall, Owen Sound, Ontario

Rudolph's Recommendations

Soups & Salads

SALMON MOLD

3/4	cup clam juice or fish stock
2	packets unflavored gelatin
2	cans (7 oz) Red Sockeye Salmon
6	flat anchovy fillets
2	tbsp capers
2	green onions (chopped)
	juice of 1/2 lemon
1	tbsp fresh dill weed (chopped)
	(or 1/2 tbsp dried dill weed)
8	drops hot pepper sauce
1 1/4	cups sour cream
	almonds and dill for garnish
	lettuce leaves

In a small saucepan, warm the clam juice together with the gelatin. Stir until dissolved and warm. Do not boil. Place the remaining ingredients (except the sour cream) in a large bowl. Add the gelatin mixture. (Make sure all the bones are removed from the salmon). Mix on high. Add the sour cream and blend thoroughly. Spray non-stick cooking spray into a 1 1/2 to 2 qt mold and fill with mixture. Refrigerate for several hours or overnight. Remove from mold. Garnish.

Helen Anne Holmes, Kimberley, Ontario

CHRISTMAS PISTACHIO SALAD

1	pkg pistachio instant pudding mix
2	small pkg frozen Cool Whip (thawed)
2	tbsp lemon juice
1	cup miniature marshmallows
1	small can crushed pineapple with juice

Do not make up pudding. Mix all ingredients together, pour into your favorite jelly mold or bowl and when set, decorate with red and green cherries.

Betty McCaw, Owen Sound, Ontario

FROZEN CRANBERRY ALMOND SALAD

16	oz can jellied cranberry sauce	1/2	cup sour cream
1	tbsp orange flavored liqueur	1/4	cup powdered sugar
1	tsp grated orange peel		
1	cup whipping cream	1/3	cup slivered almonds

In a small bowl, combine cranberry sauce, liqueur and orange peel. Mix well. In a small bowl, beat whipping cream until soft peaks form. Add sour cream and powdered sugar. Blend Well. Fold cranberry mixture into cream mixture. Add nuts. Blend gently. Pour into 1 qt mold. Freeze several hours or until firm. To serve, quickly dip mold into warm water, unmold onto serving plate. Garnish as desired. Makes 8 (1/2 cup) servings

Shannon Lee Kelly, Owen Sound, Ontario

JELLIED FRUIT'N'CREAM SALAD

2	3 oz pkg strawberry Jell-O
1	19 oz can Rhubarb/ Strawberry pie filling
1 1/2	cups sour cream

To 1 pkg Jell-O, add 1 cup boiling water. Stir to dissolve. Stir in pie filling and mix thoroughly. Pour into a 6 cup jelly mold and chill until set. Dissolve remaining pkg of Jell-O in 1 cup boiling water. Add sour cream and stir until blended. Pour over set layer and chill until set. Unmold.

Kerry-Ann Weaver, London, Ontario

MANDARIN ORANGE JELLIED SALAD

2	small boxes orange Jell-O	6	oz bottle ginger ale
1	cup hot water	1	can mandarin oranges (plus juice)
1	small can frozen orange juice		

Dissolve Jell-O in hot water, add remaining ingredients. Stir well until frozen juice is dissolved. Set.

Marion Thompson, Holland Centre, Ontario

HOLIDAY SALAD

1	box cherry Jell-O
1	cup water
1	can crushed pineapple (drained)
1	pkg Dream Whip
1	small tub cottage cheese
1/2	cup coconut

Combine first 3 ingredients in a saucepan. Bring to a boil then cool. Whip Dream Whip as directed on package. Fold into cottage cheese. Fold Jell-O mixture into cheese mixture. Stir in coconut. Chill for 3 hours.

Marion Thompson, Holland Centre, Ontario

RUDOLPH'S CARROT SALAD

2	lbs carrots, cut into slices 1/4 inch thick
1	medium onion, thinly sliced
1	medium green pepper, cut into strips
1/2	10 oz can tomato soup
1/4	cup white sugar
1/2	cup salad oil
1/2	tsp dry mustard
1/3	cup vinegar
1/2	tsp salt
1/4	tsp pepper

Cook carrots in boiling, salted water until just tender, about 6 - 8 minutes (do not overcook). Drain and add onion rings and green pepper strips. In a small jar combine the remaining ingredients. Shake to blend. Pour over vegetables. Marinate several hours or overnight in the refrigerator. To serve, lift vegetables out of the dressing. Yield 6-8 servings.

Marion Thompson, Holland Centre, Ontario

CAESAR SALAD

2	cloves garlic
2	egg yolks
1	tsp Worcestershire sauce
2	tbsp tarragon vinegar
6-8	slices bacon (fried and crumbled)
1	cup croutons
1	tin anchovies (optional)
3/4-1	tsp Dijon mustard
2	tbsp lemon juice
1/3	cup olive oil
3/4	cup grated Romano cheese
1	large head of romaine lettuce (broken up into bite size pieces)

Add croutons and bacon just before serving.

Kay Rydall, Owen Sound, Ontario

CRANBERRY ORANGE SALAD

1	cup sugar
1/2	cup chopped walnuts
12	oz pkg fresh or frozen cranberries (finely chopped)
11	oz can (1 cup) mandarin orange segments (drained)
6	oz pkg orange flavor gelatin
2	cups boiling water

Oil 8 to 10 individual molds or a 6 cup mold. In large bowl. combine sugar, walnuts, cranberries and oranges; set aside. In a large bowl, dissolve gelatin in boiling water. Refrigerate gelatin mixture until slightly thickened, about 45 minutes. Add cranberry-orange mixture; stir until well blended. Spoon into prepared molds. Refrigerate until firm, about 3 hours. Unmold onto serving plate; garnish as desired. Serves 8 - 10.

Shannon Lee Kelly, London, Ontario

CRANBERRY JELL-O

1 lb raw cranberries (grind fine)
1 orange (grind fine)
1 apple (grind fine)
1 lime Jell-O
1 orange Jell-O
dissolve Jell-O in 3 cups boiling water

Add:
1 1/2 cups white sugar
1 can crushed pineapple
Let stand overnight.

Norma Strong, Owen Sound, Ontario

THE VERY BEST CROUTONS

1 loaf (16 oz) quality french or sour dough bread (sliced)1/2 cup butter or margarine, melted and slightly cooled
or use half butter and half olive oil or all olive oil
1 tsp finely minced garlic
1/8 tsp ground black pepper
1 tsp dried herbs, such as an Italian blend

Line a rimmed baking pan, such as a jelly roll pan or bottom section of broiler pan with heavy foil. Preheat oven to 375. Cut bread slices into 1 inch cubes, leaving crust on. Place in large bowl. In small bowl combine melted butter and/or oil, garlic, black pepper and dried herbs, stirring to mix well. Drizzle over bread cubes. Toss bread with hands to season well. (Some cubes may appear to be undercoated, but don't be tempted to add more butter or oil there is more than sufficient) Arrange bread cubes on a prepared pan and bake in a 375 oven for 20 minutes or until crisp and golden brown, stirring and tasting often. Remove from oven and cool in pan. When completely cool, place croutons in a sealed jar or zipper type plastic bag and store at room temperature. Croutons will keep well for 2 or 3 weeks if properly baked and stored.

Tillie Watson Clements, California, USA

** FESTIVAL WINNING RECIPE **

CREAMY MUSHROOM AND WILD RICE SOUP

1 1/4	cups sliced fresh shiitake mushrooms
1	cup sliced fresh white mushrooms
1/4	cup thinly sliced carrots
1/4	cup sliced celery
1/4	cup sliced green onions
3	tbsp margarine or butter
1	14 1/2 oz can chicken broth
1/4	cup wild rice
1/8	tsp dried marjoram, crushed
1	cup half and half or light cream
2	tbsp all purpose flour
1	cup milk
	thin carrot strips (optional)
	fresh marjoram sprigs (optional)

Cook shiitake and white mushrooms, carrots, celery and onion in margarine or butter in a large saucepan for 5 minutes, stirring occasionally. Remove several shiitake mushroom slices for a garnish, set aside. Place remaining mushroom mixture in a blender container. Add about half of the chicken broth. Cover and blend until almost smooth. Return mixture to saucepan. Add remaining broth, uncooked wild rice, dried marjoram, and 1/2 cup water to the mixture in the saucepan. Bring to boiling; reduce heat. Cover and simmer 45 to 50 minutes or until rice is tender. Gradually stir half and half or light cream into flour until smooth. Add to mixture in saucepan. Add milk. Cook and stir on medium heat until slightly thickened and bubbly. Cook and stir 1 minute more. Ladle soup into warm bowls and remove, garnish each serving with reserved mushrooms, carrot strips and fresh marjoram sprig.

Helen Anne Holmes, Kimberley, Ontario

"When the mind is happy, the heart is happy."

WARM TURKEY AND SPINACH SALAD

Dressing:

1/3	cup vegetable oil
1/3	cup cider vinegar
2/3	cup chicken or turkey stock
2	tbsp sugar
1	tbsp grated ginger root or 1 tsp ground ginger
1/4	tsp salt
1/4	tsp pepper
3/4	tsp dry mustard

Salad:

10	oz torn spinach leaves
10	oz sliced mushrooms
1/4	cup vegetable oil
2	lbs skinless, boneless turkey breast cut in narrow strips
1	oz diagonally sliced green onion
2	medium tomatoes (chopped)

In a medium bowl combine oil, vinegar, stock, sugar, ginger, salt, pepper and mustard, set aside. In a large bowl combine spinach and mushrooms. In a large skillet or wok heat oil over medium-high heat. Add turkey and stir fry until lightly browned and no longer pink. Add green onions and cook 1 minute. Add to spinach mixture. Reduce heat; pour dressing mixture into the skillet; heat and stir until warm and sugar is dissolved. Pour over spinach and turkey; toss to mix well. Place about 1 1/2 cups on each serving plate. Garnish with chopped tomatoes.

For individual servings:

1 cup packed spinach leaves; 1/3 cup sliced mushrooms; 3 oz turkey strips, 1 tsp oil, 1 tbsp green onions; 1 tbsp tomatoes and 2 tbsp salad dressing mixture.

Jeff Hill, London, Ontario

3 TIER SALAD

1 red Jell-O dissolved in
1 cup boiling water
1 lemon Jell-O dissolved in
1 cup boiling water
8 oz cream cheese
1 cup dream whip when cool
1 lime Jell-O
1 can crushed pineapple (drained - save liquid)

Drain juice from 1 can pineapple and add enough water to make 1 cup of liquid. Bring to a boil and dissolve lime Jell-O, add crushed pineapple when slightly cool. Place red Jell-O in bottom of mold, when set; add lemon mixture; when set, add lime mixture. Leave in refrigerator until ready to serve. Invert on plate and garnish as desired.

Norma Strong, Owen Sound, Ontario

SIMON'S PUMPKIN CARROT SOUP

3 cups peeled, cubed pumpkin or squash (or canned pumpkin) (if using canned pumpkin, add at the end of the potato and carrot cooking time)
3 cups peeled sliced carrots
1 cup peeled, cubed potato
1 cup diced onion
3 cups chicken stock
2 tbsp Dijon mustard
salt and pepper to taste
2 tbsp vegetable oil
fresh parsley chopped

In a saucepan, combine pumpkin or squash, carrots potato and onion with hot oil. Cook over low heat 10 minutes. Pour in stock. Cover and simmer, stirring occasionally, 25 minutes or until vegetables are very tender. If stock simmers down, add water and reach original level. Puree in batches in blender or food processor. Return to saucepan, stir in mustard and season with salt and pepper. Serve in heated bowls and garnish with parsley. Makes 8 cups.

Robert Vining, Owen Sound, Ontario

CHICK PEA AND POTATO SOUP

1	tbsp oil
1	large onion (chopped)
4	large garlic cloves (chopped)
1 1/2	tsp paprika
28	oz can tomatoes
1	bay leaf
3	tbsp tomato paste (you can also use ketchup)
2	medium potatoes (chopped)
1	19 oz drained can chick peas
1	tsp salt
1	tsp dried thyme (or 1 tbsp fresh)
1	tsp dried oregano (or 1 tbsp fresh)
3	cups chicken broth or water
1/4	tsp cayenne pepper (to taste)
	chopped fresh parsley or cilantro

In heavy saucepan, heat oil and cook onion, garlic over low heat until tender (5-10 minutes). Add paprika, crushed tomatoes and juice, bay leaf and tomato paste. Simmer over medium heat 10 minutes. Add potatoes chick peas, salt, thyme, oregano and broth or water. Simmer covered until potatoes tender (about 20 minutes). Remove bay leaf. Adjust seasoning. Stir in cayenne. Soup can be made ahead and reheated. Top with parsley or cilantro. Makes 9 cups.

Lynn Vining, Owen Sound, Ontario

SHAR-DEN TOSSED SALAD DRESSING

2	medium onions	4	tsp prepared mustard
1	tsp salt	1/2	cup vinegar
2	tsp celery seed	1 1/2	cup oil
1/2	tsp pepper	1 1/3	cup white sugar

Place chopped onion in blender. Add vinegar and oil. Chop and then blend. Add rest of ingredients to blender and blend well. Keeps well in refrigerator. May also be used for a veggie dip.

Sharon Taylor, Owen Sound, Ontario

SPINACH SALAD WITH ESTER'S DRESSING

4	slices bacon
1	egg cooked in shell
6	mushrooms
1/2	pkg spinach (4 cups)

Wash spinach in cool water to remove sand. Remove stems, discard. Cook bacon in a frying pan or microwave until crisp. Drain on paper towel. Boil egg for 4 minutes, let sit in water 8 minutes. Cool and shell. Break spinach into bite size pieces into medium sized bowl. Crumble bacon over spinach. Slice mushrooms on top of spinach. Grate the egg over the bowl of salad.

Ester's Dressing:

1/4	cup red wine vinegar	1/2	tsp white pepper
1	tsp dry mustard	2	eggs
2	garlic cloves	2	tbsp lemon juice
1	tsp salt	1	cup salad oil

Blend first seven ingredients in blender or beat with a beater until creamy. Slowly add 1 cup salad oil. Yields approximately 2 cups of dressing. After using store in a bottle in the refrigerator.

J. M Danard, Owen Sound, Ontario

CRANBERRY CREAM SALAD

3	oz cherry flavour Jell-O	1/3	cup each celery and nuts (chopped)
3	tbsp sugar		
1	can (8 oz) cranberry sauce (whole)	1	cup dairy sour cream
			salad greens

Dissolve Jell-O and sugar in 1 cup boiling water; add cranberry sauce and chill until thickened but not firm. Add remaining ingredients except greens. Pour into 8" square pan and chill until firm. Cut into squares and serve on greens. Serves 6.

Marjorie Allen, Owen Sound, Ontario

TANGY BOILED SALAD DRESSING

2 cups water
1 cup cider vinegar
3 eggs
1/4 cup flour
1 tbsp dry mustard
1 tsp salt
1/4 tsp pepper
2 tbsp butter or margarine
2/3 cup sugar or for diabetic use equivalent

Beat together water, vinegar, eggs, flour, mustard, salt and pepper in double boiler or heavy saucepan. Cook over medium heat, stirring constantly until smooth and thickened. Stir in butter, sugar or sweetener. Pour into jars, store, covered in the refrigerator for up to 3 months.

Marion Thompson, Holland Centre, Ontario

HOLIDAY JELLIED SALAD

1 pkg lime Jell-O
1 cup hot water
1 pkg cream cheese (250 g)
1 can crushed pineapple (19 oz)
1 cup chopped celery
1/4 cup finely chopped walnuts
10 maraschino cherries (cut in small pieces)
extra cherries for decorating top of salad

Dissolve Jell-O in hot water. Stir in cream cheese until it is melted. Blend well. Drain juice from pineapple in a cup and add enough cold water to make a full cup. Stir into the Jell-O mixture. Cool slightly. Add pineapple, celery, walnuts and chopped cherries. Pour into a bowl and garnish with remaining cherries. Let set in a cool place or the refrigerator.

A. Martin, Owen Sound, Ontario

FROZEN PARTY SALAD

1	cup Miracle Whip salad dressing
1	8 oz cream cheese
1	can drained pineapple tidbits (14 oz)
1	cup chopped, drained apricots
1/2	cup chopped maraschino cherries
2	tbsp icing sugar
	few drops red food colouring
2	cups miniature marshmallows
1	cup heavy cream (whipped)

Beat cream cheese. Gradually add salad dressing. Stir in fruit, icing sugar and food colouring. Fold in marshmallows and whipped cream. Pour into 9 x 5 loaf pan and freeze. Unmold on platter and slice. Can be refrozen. Ideal for Christmas because it can be made ahead. Pretty if decorated with fresh holly.

Shirley Byers, Owen Sound, Ontario

RED AND GREEN VINEGARETTE

1	English or equivalent in small cucumbers		
1	lg Italian onion		
1	tbsp pickling salt	3/4	cup white vinegar
1/8	cup tarragon, cider or other vinegar		
1	cup white sugar	1	tbsp virgin olive oil
1	tsp pepper spices	1/4	red or green sweet peppers

Peel cucumbers and onions and wash and core peppers then thinly slice. In a non metal bowl, layer the vegetables and salt lightly between layers. Cover and keep cool for 6 to 12 hours. After 4 hours you may mix the vegetables every two hours. Fill bowl with water and mix. Strain in a colander and leave to drain. Wash vegetables 3 times and allow to drain to remove salt and brine. Mix sugar, oil and vinegar and a little water, add herbs and spices. Mix and refrigerate 6 hours stirring often.

Peter Lemon, Owen Sound, Ontario

** FESTIVAL WINNING RECIPE **

RASPBERRY SPINACH SALAD

Crunchy caramelized almonds add the crowning touch to this simple, beautiful looking and delicious salad.

Almond Topping:

1/2	cup slivered almonds
1/4	cup granulated sugar
2	tsp water

Combine topping ingredients in a large frying pan. Cook over medium heat, stirring constantly, until sugar melts to a golden brown and coats almonds, about 5 minutes. Turn out onto a square of greased foil. Cool, then break up into small pieces.

Dressing:

1/4	cup granulated sugar
1 1/2	tbsp poppy seeds
1/4	tsp paprika
1/2	cup vegetable oil
1/4	cup raspberry vinegar
2	tsp onion (finely chopped)
1/4	tsp Worcestershire sauce

Combine all dressing ingredients in a container with a tight fitting lid. Shake well to blend, then shake again before using.

Salad:

1	lb fresh spinach
2	cups fresh raspberries

Wash and dry spinach and place in a large bowl with raspberries. Add dressing and toss. Add almonds; toss lightly and serve immediately. Makes about 4 servings.

Peter O'Hare, Owen Sound, Ontario

MANDARIN ORANGE SALAD

1 head romaine lettuce cut and washed
1 can mandarin oranges drained
(reserve juice from oranges)
toasted almonds for top of salad
Layer oranges on top of lettuce
Dressing:
juice from oranges
1/4 cup vegetable oil
1 tsp white sugar
1/4 cup vinegar
1/2 tbsp tarragon leaves
Mix together and pour over salad. Top with toasted almonds.

Edna Genoe, Owen Sound, Ontario

BEEF WELLINGTON

4-5 tbsp oil or shortening
1 beef tenderloin roast 2 - 2/1 lbs
Seasoning:
1 onion finely chopped
1 cup chopped fresh mushrooms
wine, brandy or beer (your preference)
1 pkg Pillsbury pastry crescent rolls

Preheat oven to 400. Heat oil and rub on roast. Roll in flour, very lightly, if preferred. Season. Melt butter, brown onions and fry mushrooms. Add wine and season.

Roll pastry thinly on floured board. Completely cover roast. Spoon in mushroom and onion mixture, fold pastry over top and seal. Brush surface with beaten egg to glaze. Bake 20-30 minutes until pastry is brown.

Sandra Sargent-Armstrong Miller, Kemble, Ontario

SPICED SQUASH AND APPLE SOUP

1	tsp vegetable oil	1	carrot (thinly sliced)
3	onions (thinly sliced)	1	med butternut squash
1	large spy apple		(peeled and diced)
	(peeled and thinly sliced)	1/2	tsp ground allspice
5	cups chicken stock	1/2	tsp ground cinnamon
1/2	cup whipping cream	1	tsp dried thyme
	salt to taste	1/2	tsp dried chili flakes
2	tbsp chopped chives		

Heat oil in a large pot on a medium-high heat. Add onions, carrot, squash and apple and sauté until softened, about 3 minutes. Add allspice, cinnamon, thyme and chili flakes. Stir in stock, bring to a boil, reduce heat and simmer, uncovered, for 30 minutes, or until vegetables are tender. Puree soup in a food processor or blender until smooth. Return soup to pot. Add cream and bring to a boil. Simmer for 5 minutes. Taste for seasoning, adding salt as required. Garnish with chopped chives before serving. Serves 6.

Sandy Atkinson, Hawkestone, Ontario

Christmas is tinsel and gaily lit trees,
Christmas is snowflakes on chill winter breeze,
Christmas is children so eager to please,
But think now, is Christmas not more than just these?
A time to be happy, be joyous of heart,
A time when there's magical dreams all a part,
Of the love and the joy but where did it start?
Not on busy main street or in bustling mart.

It began in a land where they do not have snow.
It began in a manger, a long time ago.
There was Mary and Joseph, a donkey so slow,
And a baby that brought us the Christmas we know.
So back to the tinsel and back to the trees
Back to the snowflakes on chill winter breeze
As Christmas approaches, fall down on your knees
And give thanks that our Christmas is more than just these.

Ann Kelly, Owen Sound, Ontario

Waiting for Santa

Kid's Corner

GRANDMA'S GINGER SNAPS

3/4	cup shortening
3/4	cup margarine
2	cups white sugar
2	eggs (beaten)
1/2	cup fancy molasses (not black strap)

In the order given, combine above ingredients then sift in the following:

4	cups all purpose flour
1/2	tsp salt
2	tsp baking soda
1	tsp baking powder
2	tsp cinnamon
2	tsp ginger
3	tsp cloves

Mix really well. Divide dough in four lots. Roll out each lot on lightly floured surface and cut out cookies with cookie cutter. Bake at 350 for about 10 minutes. Makes about 8 dozen cookies.

Jean Curley, Tara, Ontario

CRISP CARAMEL CLUSTERS

1/2	cup butter	6	cups cornflakes
1	pkg (14 oz.) caramels	2/3	cup chopped pecans
1/4	cup milk	1	cup flaked coconut

Line baking sheets with wax paper. In large saucepan combine caramels, milk, butter. Stir over low heat until caramels are melted and mixture is smooth. Remove from heat. Add remaining ingredients and mix well. Drop by tablespoon onto wax paper. Cool until set. Store in refrigerator in air tight containers separated by wax paper. Makes 3 dozen.

Kerry-Ann Weaver, Owen Sound, Ontario

PEANUT ROLLS

Blend:

1	cup icing sugar
1	cup chopped dates
1	cup chopped peanuts

Add:

1/2	cup peanut butter
1	tbsp butter
1	tsp vanilla

Shape into rolls and dip in 4 squares semi-sweet chocolate and small piece paraffin wax melted together in double boiler. Use tongs for dipping and place on wax paper to set.

Kerry-Ann Weaver, Owen Sound, Ontario

MOM'S SUGAR COOKIES

2	cups white sugar
2	cups shortening
4	eggs
5	cups flour
2	tsp baking soda
4	tsp baking powder
1	tsp salt
	vanilla

Mix dry ingredients together in separate bowl. Beat eggs, sugar, vanilla and shortening and gradually stir in dry ingredients. Cool in refrigerator and roll out to 1/4 " thickness and cut with cookie cutter or roll in small balls and flatten with fork. Sprinkle white sugar on top before baking. Bake at 350 for 10 to 12 minutes.

Betty Adair, Owen Sound, Ontario

WREATH MINTS

16	oz box confectioners sugar (icing sugar)
2	tbsp evaporated milk
1/2	cup soft butter
2	drops green food coloring
4	drops peppermint flavoring
	red cinnamon candies (red and green smarties)

Blend icing sugar, evaporated milk, butter, red food coloring and peppermint flavoring with an electric mixer at high speed. Give each child a 1 inch ball to knead. Each child will roll mixture into a cylinder and blend it around in a circle to make a wreath shape. Have children press a few cinnamon candies into mixture to make holly berries. Cover a baking sheet with paper towels and place wreaths on towels. Cover with more paper towels and let harden overnight. Makes about 4 dozen candies.

DIRT PIE

1	pkg (4 serving size) Jell-O instant chocolate pudding
1	cup cold milk
1	cool whip (1 litre) thawed
1	cup chocolate crumbs
1 1/2	cup mini marshmallows
1	9" graham crumb crust
	gummy worms for decoration

Prepare pudding according to package directions reducing milk to 1 cup. Fold in cool whip. Stir in 2/3 of the crumbs and all the marshmallows. Spoon into crust. Decorate with gummy worms. Freeze until firm (4 hours.) Remove from freezer 10 minutes before serving. Makes 6-8 servings.

Kerry-Ann Weaver, Owen Sound, Ontario

PEPPERMINT BARK

1/2	lb white or dark chocolate	1/3	cup crushed candy canes

Break up chocolate slightly and place in heatproof bowl over hot, not boiling water. Stir chocolate occasionally until it melts. Remove from heat and stir in crushed candy canes. Spread in thin layer on waxed paper. When cool, lift paper and candy into an airtight container to set. Break into chunks to serve.

Marion Thompson, Holland Centre, Ontario

PLASTICINE RECIPE

2 1/2	cups all purpose flour	4	tbsp vegetable oil
1	cup salt	1	cup water
			food colouring

Mix dry ingredients. Add vegetable oil and stir in. Add water, a little at a time and stir until mixture holds together. Knead five to 10 minutes. Divide dough into several pieces. Add coloring to each piece, a little at a time. Knead until each colour is evenly worked in.

Snowman:
Cut out two 1 inch circles, 1/4 inch thick. Add peppercorns for eyes. Make a small red ball for nose and use a knife to draw his smile. Cut out hat shape 1 3/4 inches by 2 inches and place on head. Cut out a narrow length of dough for hat brim and place into position. For scarf, roll out thin piece of dough, 1 inch by 6 inches and place in position. You can use two colours for the scarf. Bake at 325 for one hour and 15 minutes. Varnish.

Santa:
Make the face the same way as the snowman. Add beard by using garlic press strands, position and trim. Moustache is made by gently rolling strands of dough put through garlic press or stainer. For hat, cut out semi-circular shape, fold edge over to form brim. Make cut marks for fur look with a skewer or similar tool. Add wire inset at top to hang (a large paper clip will work). Bake at 325 for 1 hour 15 minutes. Spray varnish.

COLOR BRIGHT ICE CREAM SANDWICHES

3/4	cup butter or margarine (softened)
3/4	cup creamy peanut butter
1 1/4	cup firmly packed light brown sugar
1	large egg
1	tsp vanilla
1 1/2	cup all purpose flour
1	tsp baking soda
1/4	tsp salt
1 3/4	cup M & M's Chocolate Mini Baking Bits (divided)
2	quarts vanilla or chocolate ice cream (slightly softened)

Preheat oven to 350. In a large bowl, cream butter, peanut butter and sugar until light and fluffy. Beat in egg and vanilla. In medium bowl, combine flour, baking soda and salt. Blend into creamed mixture. Stir in 1 1/3 cups M & M's. shape dough into 1 1/4 inch balls. Place about 2 inches apart on ungreased cookie sheets. Gently flatten to about 1/2 inch thickness with fingertips. Place 7 or 8 remaining M & M's on each cookie. Press in lightly. Bake 10 to 12 minutes or until edges are light brown. Do not overbake. Cool about 1 minute on cookie sheets. Cool completely on wire racks. Assemble cookies in pairs with about 1/3 cup ice cream. Press cookies together lightly. Wrap each sandwich in plastic wrap. Freeze until firm. Make about 24 ice cream sandwiches.

Kerry-Ann Weaver, Owen Sound, Ontario.

CINNAMON TREE ORNAMENTS (NOT EDIBLE)

1/2	cup unsweetened applesauce
1/2	cup ground cinnamon
	plastic bag, cookie cutters, ribbon

Mix together cinnamon and applesauce in plastic bag. Knead. Add tsp applesauce at a time if too crumbly. Roll out 1/8 inch thick. Cut with cutters. Use straw for hole. Place on paper towel to dry 1 - 2 days. Decorate. They smell great on the tree.

Sandra Lee Hibma, Owen Sound, Ontario

DECORATIVE CHRISTMAS PICTURES

Children enjoy making decorations at Christmas time. Here's a simple idea using plain white paper plates and some felt tip pens. Choose plates with indentations around the rim for best effect. Outline a holiday motif such as a tree or presents, then have the youngsters color and decorate with sequins, buttons, macaroni, beads, or whatever else they might enjoy. Another possibility is to cut holiday pictures from magazines or old Christmas cards for the center of the plate. Have the children color the rim for a finishing touch. Tape two short lengths of ribbon to the back of the plate, one on each side. Tie and bow the ribbon and the decoration is ready for hanging or gift giving.

PIZZA FACE

A pizza face is fun to make. Let children create their own individual pizzas by using carrot coins or sticks, celery slices, wiener slices, ham pieces, cooked bacon, cooked sausage slices, olives, raisins, cheese puffs, red or green pepper slices or rings, canned pineapple. You'll be surprised at the creativity. Of course the decorating comes after the tomato sauce and cheese have been liberally spread and sprinkled. Put each of the decorator items on waxed paper and there is virtually no cleanup after.

You can have the same fun, basically, by putting a scoop of ice cream on a chocolate chip cookie. It can then be decorated with gumdrops, smarties, licorice all sorts, cinnamon hearts, chocolate chips or whatever else is in the house. The finished product can be topped with an inverted empty ice cream cone for a hat.

COLOURFUL PANCAKES

Children can have fun helping to make pancakes. Put some batter in individual bowels and let each add their own food colouring. They quite enjoy pink, blue, green or yellow pancakes and the fun of the preparation might even surpass the fun of eating.

NOEL PENNANT

Supplies:
length of coloured felt 8 x 50 (at least)
10 inch wooden dowel
gold spray paint
2 1/2 yards gold and white ribbon 7/8 inches wide
3 1/2 yards gold braid about 1/4 inch wide

Make sure all edges of felt are straight. Cut notched end of pennant by making pencil mark 4 inches from one end and 4 inches from side edge. Draw diagonal lines from pencil mark to each corner. Cut along lines. The first letter starts 3 1/2 inches below top edge and is 1 inch from sides. Allowing 1/2 inch for folding under cut ends, cut a length of ribbon for each section of each letter. Fold under 1/4 inch and glue at both ends. You might want to use chalk lines to assist. Continue until all letters are glued. Measure 2 inches down from top edge. Starting across base and hem glue braid around edges of pennant. Spray dowel with gold paint. Fold hem over dowel when paint is dry and glue hem securely. Tie a length of gold braid, approximately 16 inches to end of dowel for hanging. You can vary designs, colors and letters. Short names can turn the pennant into a personal gift. This is obviously for older children. Younger children can use wool instead of braid, felt letters instead of ribbon and simply cut, paste and have fun. It's the doing that makes it special.

FESTIVE CHRISTMAS TREE

Cut top section off egg carton and discard. Cut egg cup portions in half, lengthwise. Set one six cup strip aside. Cut the others so that you have strips of five cups, four cups, three cups, two cups and one cup. Arrange egg cup sections on a cardboard traced tree. Start at the top with one, then two below, then three, then four in a row, then five, and then six. Staple egg cups to cardboard. Place tinsel garland between horizontal egg cups and around edge. Make the trunk with one and then two below it. Stick a coloured star on each egg cup or use decorations of choice such as sequins, beads or buttons.

PAPER GARLANDS

Cut straws into 1/2 inch pieces. Cut up old Christmas cards into 2 inch squares and punch a hole in the center of each. Use coloured pasta, or color your own by putting food coloring in a jar, adding pasta and shaking. Then bake flat on cookie tray for 5 to 10 minutes in warm oven. String items together, or any other items a child might want to add. This way one can make necklaces, bracelets or tree ornaments.

HOW TO BAKE A CHRISTMAS CAKE
(from a mother with a three year old)

Light the oven. Get out the bowl, spoons and ingredients. Grease the pan. Crack the nuts. Remove 18 blocks and 7 toy cars from the kitchen table. Measure 2 cups of flour. Remove Kelly's hands from the flour. Wash flour off. Measure one more cup of flour to replace the flour on the floor. Put the flour, baking powder and salt in a sifter. Get the dustpan and brush up the pieces of bowl which Kelly knocked on the floor. Get another bowl. Answer doorbell. Return to the kitchen and remove Kelly's hands from the bowl. Wash Kelly. Get out egg, Answer telephone. Return. Take out greased pan. Remove pinch of salt from the pan. Look for Kelly. Get another pan and grease it. Answer the telephone. Return to the kitchen and find Kelly. Remove the grimy hands from the bowl. Wash off shortening. Take up greased pan and find 1/2 inch of nutshells in it. Head for Kelly who flees, knocking bowl off the table. Wash kitchen floor, wash the table, wash the walls, wash the dishes. Call the bakery. Lie down.

NEW YEARS PIE

Take 12 fine, full grown months. See that they are free from old memories of bitterness, rancor, hate, jealousy. Cleanse them completely from clinging sprite and pick off specks of pettiness and littleness. Have them fresh and clean as when they came from the storehouse of time. Cut into 30 or 31 equal parts (this batch will keep just one year). Do not attempt to make up the whole batch at once (so many spoil the entire lot this way) but prepare them a day at a time as follows:

Into each day put:

12	*parts faith*
11	*parts patience*
10	*parts courage*
9	*parts work*
8	*parts hope*
7	*parts fidelity*
6	*parts liberality*
5	*parts kindness*
4	*parts rest*
3	*parts prayer*
2	*parts mediation*
1	*well selected resolution*

Put in 2 teaspoons good spirits, dash of fun, pinch of holly, sprinkling of play and heaping cup of good humour. Pour into the whole, love without measure and mix with vim. Cook thoroughly with fervent heat. Garnish with smiles and sprig of joy and serve with quietness, unselfishness and cheerfulness. A happy year is promised.

Marion Thompson, Holland Centre, Ontario

Elves' Explanations

General Information

HELPFUL HINTS

To make the crust of a chilled pie taste its best, take it out of the refrigerator 20 minutes before serving.

To freshen your chopping board after cutting onions and such, wash thoroughly with baking soda and water.

To tint coconut, add food colouring to one tablespoon water until you get colour you desire. Put coconut in jar, add coloured water, cap jar and shake. Dry on paper towel.

If in doubt about eggs stored on refrigerator shelf, test them for freshness by placing them in a pan of cold water. An egg which floats is unfit for use. One that stands on end is going stale and should be discarded. The egg that lies at an angle is semi-fresh and the one lying on the bottom of the pan is like new.

To clean chrome plated appliances, apply rubbing alcohol to a small piece of cotton, rub well over chrome section and then polish with clean dry cloth.

Baking powder will remove tea or coffee stains from china pots and cups.

If you get soup too salty, slice a raw Irish potato and drop in, it will absorb a lot of the salt. Then, discard the potato.

After grating soft cheese, rub hard crust of bread over grater to clean.

To remove mildew from shelves and walls, dip a cloth in vinegar and rub all the mildew from the wood. Let dry thoroughly.

Do not grease the sides of cake pans. How would you like to climb a greased pole?

To cut a fresh cake, use a wet knife.

WEIGHTS AND MEASURES

3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
16 tablespoons= 1 cup
2 cups = 1 pint
2 cups (liquid) = 1 pound

1 ounce = 2 tablespoons
2 ounces = 1/4 cup
4 ounces = 1/2 cup
6 ounces = 3/4 cup
8 ounces - 1 cup

2 1/4 cups firmly packed brown sugar = 1 pound
2 1/4 cups granulated sugar = 1 pound
3 1/2 cups confectioners' sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 1/2 cups sifted cake flour = 1 pound
1 cup less 2 tbsp sifted all purpose flour = 1 cup sifted cake flour
3 cups corn meal = 1 pound
1 tablespoon cornstarch = 2 tablespoons flour
2 1/3 cups rice = 1 pound
5 cups grated cheese = 1 pound
1 1/3 tablespoons vinegar or 1 1/2 tablespoons lemon juice and sweet milk to make 1 cup = 1 cup sour milk

COMMON ABBREVIATIONS

tsp	teaspoon	oz	ounce
tbsp	tablespoon	lb	pound
c	cup	sq	square
pt	pint	min	minutes
qt	quart	doz	dozen
pk	peck	hr	hour
bu	bushel	gal	gallon

OVEN TEMPERATURES

Slow	-	250 to 300 degrees
Moderately Slow	-	325 degrees
Moderate	-	350 degrees
Quick moderate	-	375 degrees
Moderately hot	-	400 degrees
Hot	-	425 to 450 degrees
Very hot	-	475 to 500 degrees

COOKING TERMS

Bake - To cook by dry heat, either covered or uncovered, in an oven type appliance.

Baste - To moisten meat or other foods with pan drippings, fruit juice or a sauce. Prevents drying of food surface and adds flavour.

Beat - To make a mixture smooth by introducing air with a brisk over and over motion using a spoon, or a rotary motion using an egg beater or electric mixer.

Blanch - To preheat in boiling water or steam. Helps loosen skins of fruits, vegetables or nuts; also used to prepare food for canning, freezing or drying.

Blend - To combine two or more ingredients thoroughly.

Boil - To heat a liquid until bubbles continuously break on the surface.

Braise - To cook slowly in a small amount of liquid in a covered pan.

Bread - To coat with flour, then dip into slightly diluted beaten egg or milk, and finally coat with bread, cereal or cracker crumbs.

Boil - To cook by direct heat, under a boiler or over hot coals.

Caramelize - To melt sugar, or food containing sugar, slowly over low heat without burning, until it melts and becomes brown in colour.

Chop - To cut food into small pieces with a knife.

Clarify - To make a liquid (stock, broth, butter) clean by skimming away or filtering out fat or other impurities.

Coat - To cover food evenly with flour, crumbs or batter.

Coddle - To cook food slowly in water just below the boiling point.

Cool - To let food stand at room temperature until it is no longer warm to the touch.

Cream - To make a fat, such as butter, soft and smooth by beating with a spoon or mixer. Also, to combine a fat with sugar until mixture is light and fluffy.

Cube - To cut a solid food into cubes of about 1/2 inch or more.

Cut in - To mix evenly a solid fat into dry ingredients (e.g. shortening and flour) by chopping with two knives or a pastry blender.

COOKING TERMS CONTINUED

Dice - To make small cubes of 1/8 to 1/4 inch.
Dredge - To cover or coat food with flour or a similar fine, dry substance.
Dust - To sprinkle lightly with flour or sugar.
Fillet - A piece of meat, poultry or fish without bones.
Flake - To break food into small pieces, usually with a fork.
Flute - To make decorative indentations around edge or pastries, fruits or vegetables.
Fold - To combine two ingredients. Using a spoon or rubber spatula, go down through the mixture on the far side of the bowl, bring the spoon across the bottom of the bowl and up the near side, turn the mixture over on the top. Turn bowl slightly and repeat until mixture is blended.
Fry - To cook in hot fat; pan-fry or saute in a small amount of fat, deep-fat fry in deep layer of fat that covers the food.
Glaze - To coat with a smooth mixture to give food a glossy appearance.
Grate - To rub food against a grater to form small particles.
Grill - To cook on a rack over hot coals or other direct heat.
Grind - To reduce to particles in a grinder, blender or food processor.
Julienne - To cut meat, vegetables or fruit into long match like strips.
Knead - To manipulate with a pressing motion accompanies by folding and stretching. For yeast bread; fold dough toward you, push dough away using the heel of your hand. Rotate 1/4 turn and repeat. For tea biscuits: kneading process is much less vigorous and requires less time.
Marinate - To let food stand in a seasoned sauce call a marinade to tenderize and increase flavour.
Mince - To cut or chop into very small pieces, but smaller than diced.
Mix - To combine ingredients until evenly distributed.
Panbroil - To cook uncovered on a hot surface removing fat as it accumulates.

COOKING TERMS CONTINUED

Parboil - To cook food in a boiling liquid until partially done. Cooking is usually completed by another method.
Pare - to remove outer covering of fruit or vegetable with a knife.
Peel - To strip off or pull away outer covering of fruit or vegetable.
Poach - To cook slowly in simmering liquid such as water or milk.
Puree - To put food through a sieve, blender or processor to produce the thick pulp or paste with juice.
Reduce - To rapidly boil down the volume of a liquid to concentrate flavour.
Roast - To cook meat in an uncovered pan by dry heat in an oven.
Saute - To brown or cook in a small amount of fat.
Scald - To heat milk to just below the boiling point, when tiny bubbles appear around the edge of the pan; to dip certain foods briefly into boiling water.
Score - To make shallow slits into the surface of a food in a diamond or rectangular pattern.
Scar - To brown and seal surface meat quickly with intense heat.
Shred - To cut into long, thin strips with a knife or shredder.
Simmer - To cook in liquid just below boiling point; bubbles form slowly and burst before reaching surface.
Sliver - To cut into long thin pieces with a knife; e.g. almonds or pimiento.
Steam - To cook in a covered container above boiling water.
Steep - To let stand for a few minutes in water that has just been boiled to enhance flavour and colour.
Stew - To simmer slowly in liquid deep enough to cover.
Stir - To mix ingredients in a circular motion until blended with uniform consistency.
Stir fry - To cook in a frypan or wok over high heat in a small amount of fat, tossing or stirring constantly.
Toast - To brown with dry heat in an oven or toaster.
Whip - To beat rapidly with a wire whisk, beater or mixer to incorporate air to lighten and increase volume.

QUANTITY COOKING

FOOD	25 SERVING	100 SERVINGS
Meats & Poultry:		
Weiners	6 1/2 pounds	25 pounds
Roast Beef	10 pounds	40 pounds
Hamburger	9 pounds	35 pounds
Turkey/Chicken	13 pounds	50 - 75 pounds
Fowl (Roasted)	16 pounds	60 pounds
Ham (Boned)	10 pounds	30 pounds
Vegetables & Casseroles:		
Fresh Peas	18 pounds	70 pounds
Potatoes (for salad)	1/2 peck	1/2 bushel
Mashed Potatoes	9 pounds	35 pounds
Scalloped potatoes	7 1/2 pounds	25 pounds
Fresh green beans	5 pounds	18 pounds
Baked Beans (Canned)	3/4 gallon	2 1/2 gallons
Scalloped Tomatoes	1 gallon	4 gallons
Spaghetti	1 1/4 gallons	5 gallons
Sandwiches:		
Bread	50 slices or 3 loaves	200 slices or 12 loaves
Rolls	4 dozen	16 dozen
Mayonnaise	1 cup	4 to 6 cups
Butter	1/2 pound	2 pounds
Sandwich Fillings	1 1/2 quarts	5 to 6 quarts
Lettuce	1 1/2 heads	5 to 6 heads
Beverages:		
Coffee	1/2 to 3/4 pounds	2 to 2 1/2 pounds
Cream for Coffee	1 1/2 pints	6 pints
Lemonade	10 to 15 lemons, 1 1/2 gallons water	40 to 60 lemons, 6 gallons water
Tea	1/12 pound and 1 1/2 gallons water	1/3 pound and 6 gallons water

QUANTITY COOKING CONTINUED

FOOD	25 SERVINGS	100 SERVINGS
Soups and Salads:		
Jell-O Salad	3/4 gallon	2 1/2 gallons
Salad Dressing	1 pint	2 quarts
Shredded Cabbage for Cole Slaw	5 pounds	20 pounds
Potato Salad	4 1/4 quarts	4 1/2 gallons
Fruit Cocktail	3/4 gallon	3 gallons
Soup	1 1/2 gallons	6 gallons
Lettuce (for salad cups)	4 large heads	12 large heads
Dessert:		
Ice Cream	3 quarts	3 gallons
Cake	1 10 x 12 sheet 1 1/2 10" layer	2 12 x 20 sheets 6 10" layer

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